Thinking of you

Electrolux



user manual

electrolux en:tice barbecue

EQBM60AS and EQBM90AS



Congratulations

Congratulations and thank you for choosing our Electrolux En:tice barbecue. We are sure you will find your new barbecue a pleasure to use. Before you use the barbecue, we recommend that you read through the entire user manual, which provides the description of the barbecue and its functions.
To avoid the risks that are always present when you use a gas appliance, it is important that it is installed correctly and that you read the safety instructions carefully to avoid misuse and hazards.
We recommend that you keep this instruction booklet for future reference and pass it on to any future owners.
After unpacking the barbecue please check it is not damaged. If in doubt, do not use the appliance but contact your local Electrolux Customer Care Centre

Conditional Use

This appliance is intended to be used in household and similar applications such as:
- Farm Houses
- By clients in holiday apartments and other residential type environments

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environmental tip

Information on disposal for users

- Most of the packing materials are recyclable. Please dispose of those materials through your local recycling depot or by placing them in appropriate collection containers.
- If you wish to discard this product, please contact your local authorities and ask for the correct method of disposal.

Important safety instructions

Please read the user manual carefully and store in a handy place for later reference.
Meanings of the symbols used in this manual are shown below:

warning

This symbol indicates information concerning your personal safety

caution

This symbol indicates information on how to avoid damaging the appliance

tips and information

This symbol indicates tips and information about use of the appliance

environmental tip

This symbol indicates tips and information about economical and ecological use of the appliance

This symbol indicates never to do this

For your safety please read this book before operating your barbecue.

warning

Improper installation, adjustment, alteration or maintenance can cause injury or property damage.

NOTE TO THE INSTALLER
THIS MANUAL MUST REMAIN WITH THE OWNER FOR FUTURE REFERENCE

warning

IF YOU SMELL GAS, do not attempt to light the barbecue. Locate the leak and re-tighten the leaking joint. Carry out the Leak Test procedure as described in this manual. If the leak persists, turn off the gas supply and call Electrolux Service or a Licensed Gas Fitter.

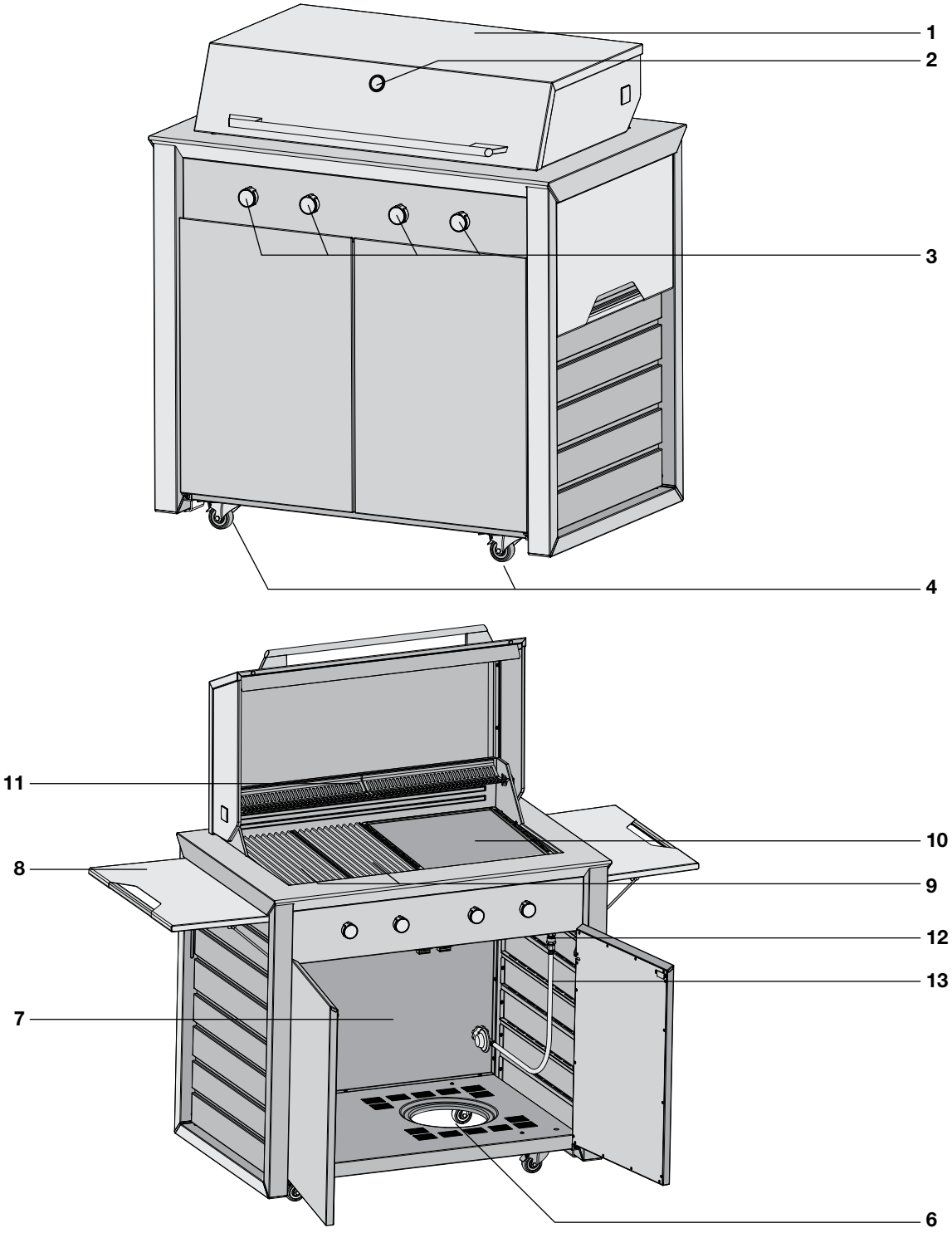
warning

- **Do not lean over barbecue when lighting.**
- **Do not leave the barbecue unattended when alight.**
- **Do not delay lighting once the gas has been turned on.**
- **Do not store or use aerosol cans in the vicinity of the barbecue.**
- **Do not store flammable liquids in the vicinity of the barbecue.**
- **Do not use caustic or abrasive based cleaners on the barbecue.**
- **Do not operate with optional weather proof cover fitted.**
- **Do not attempt to dismantle or adjust the control valves.**
- **Do not attempt to dismantle or adjust the regulator.**
- **Do not test for leaks with a naked flame.**
- **Do not modify the construction of this appliance or modify the injector orifice size.**
- **Do not obstruct any ventilation of the barbecue.**
- **Do not allow children to operate or play near the barbecue.**

caution

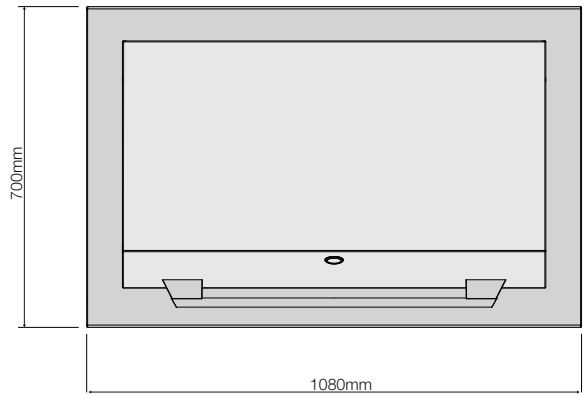
This barbecue is supplied set up for Universal LPG and is labelled accordingly. Universal LPG label located inside barbecue cabinet on the RH side panel. A Natural Gas conversion kit is available for purchase from Electrolux Service or Spare Parts. Conversion of this unit to Natural Gas must be carried out by a qualified licensed person and a Certificate of Compliance must be issued to the owner on completion of the installation and conversion.

Electrolux En:tice barbecue EQBM90AS

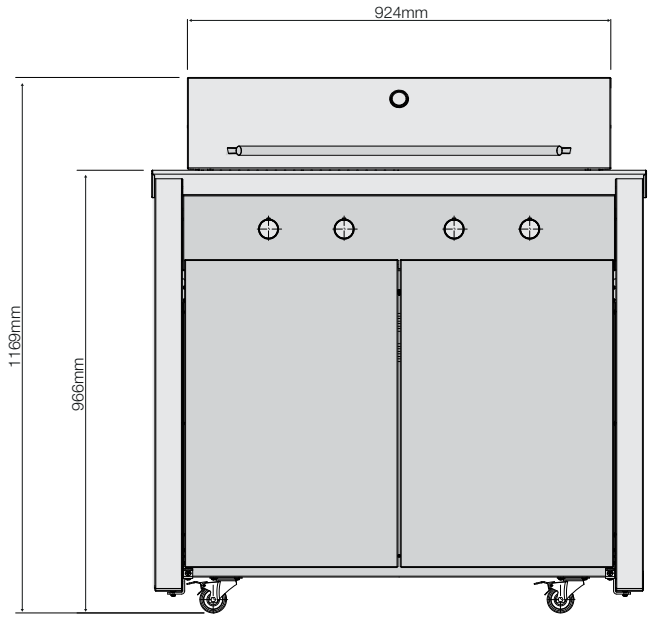


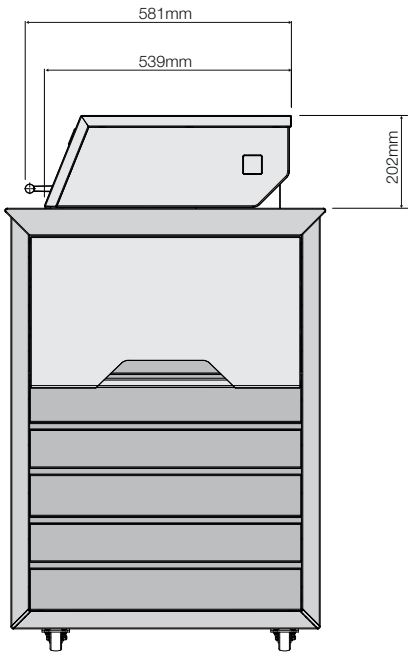
1 Roasting hood
2 Temperature indicator
3 Burner controls
4 Swivel wheels with brake
5 Swivel wheels (not illustrated)
6 Gas bottle well
7 Storage compartment
8 Fold down side table
9 Grill
10 Hotplate
11 Warming racks
12 Gas connection point
13 Gas hose with universal LPG connection
14 Match holder for manual lighting (not illustrated)
15 Removable oil reservoirs located at front of cooking surface (not illustrated)

Dimensions EQBM90AS

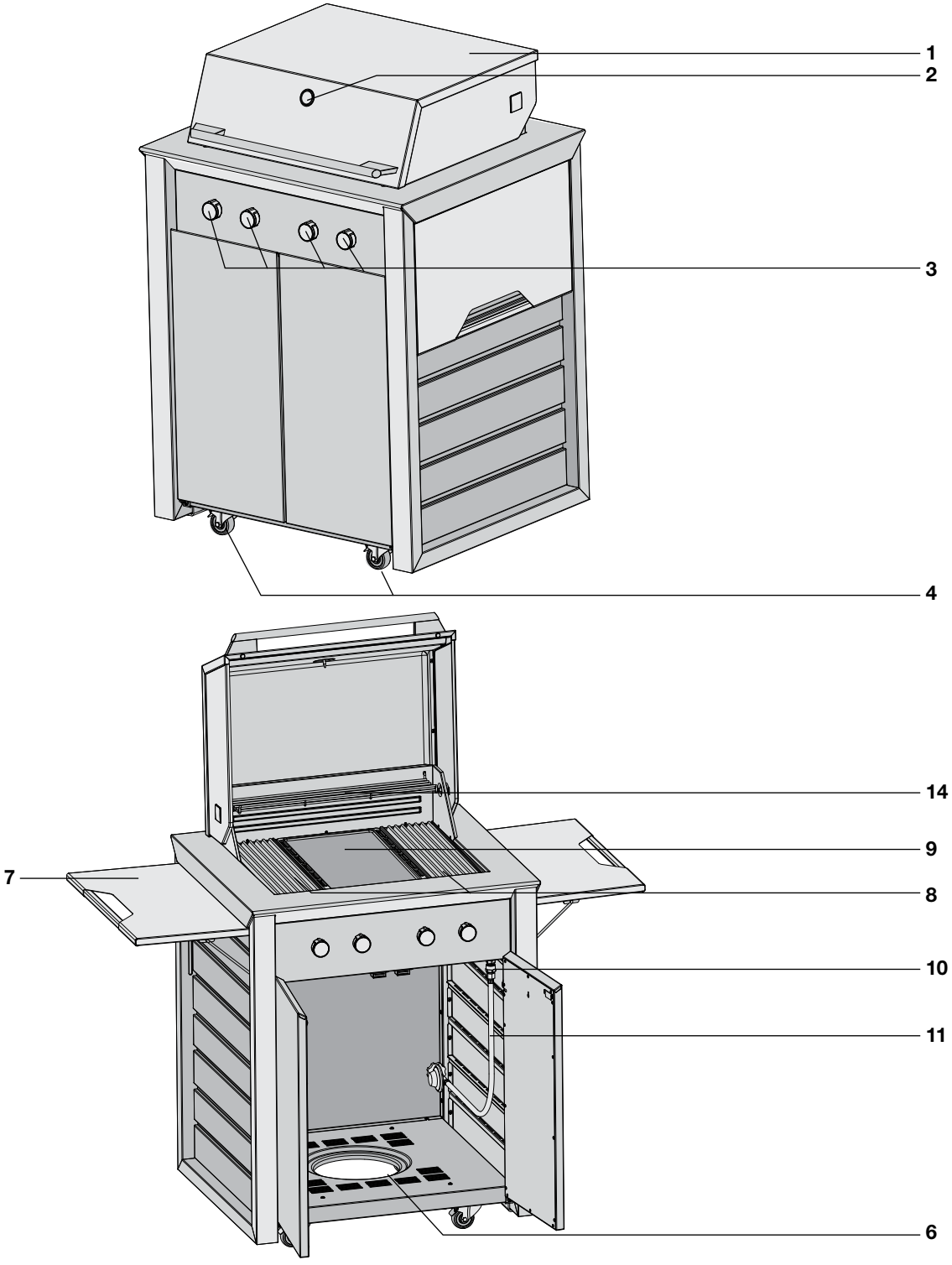


Weight 86kg



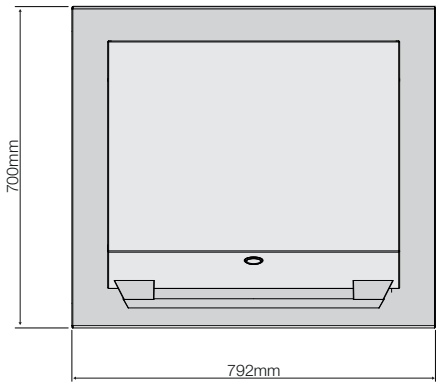


Electrolux En:tice barbecue EQBM60AS

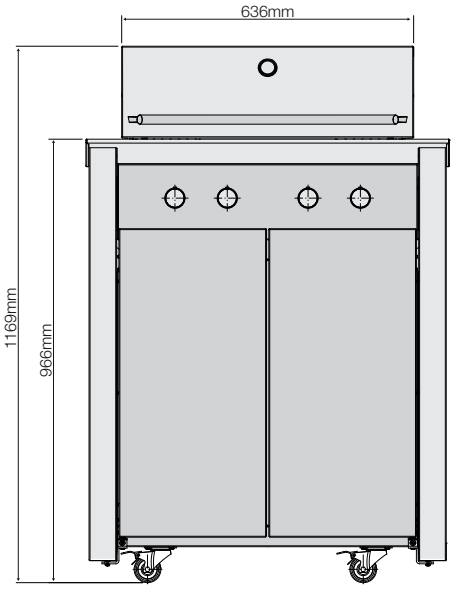


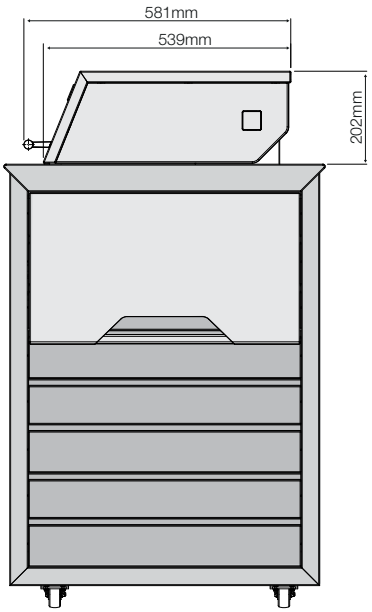
1 Roasting hood
2 Temperature indicator
3 Burner controls
4 Swivel wheels with brake
5 Swivel wheels (not illustrated)
6 Gas bottle well
7 Fold down side table
8 Grill
9 Hotplate
10 Gas connection point
11 Gas hose with universal LPG connection
12 Match holder for manual lighting (not illustrated)
13 Removable oil reservoirs located at front of cooking surface (not illustrated)
14 Wire warming rack

Dimensions EQBM60AS



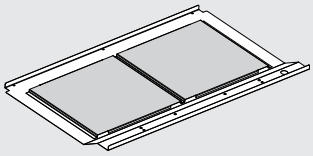
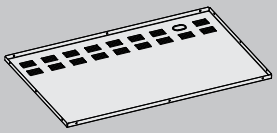
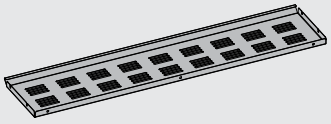
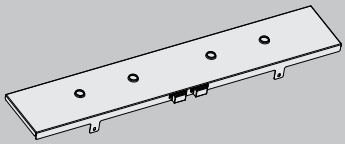
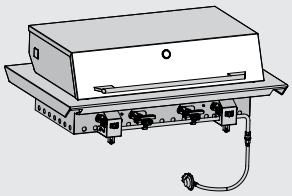
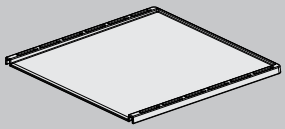
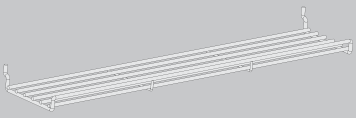
Weight 70kg

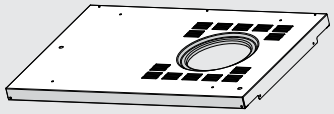
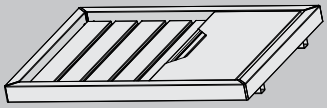
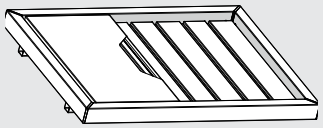
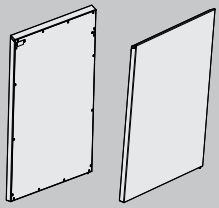
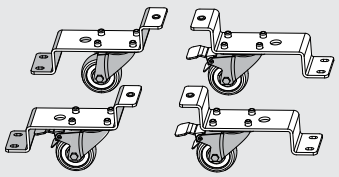
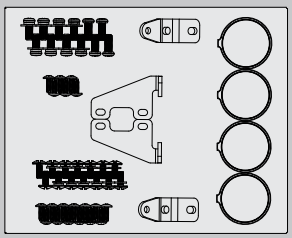




Electrolux En:tice barbecue parts

Contents of your barbecue pack:

	description	qty
	Separation panel assembly	1
	Rear panel	1
	Upper rear panel	1
	Front control panel	1
	Burner box & hood assembly	1
	Hotplate	1
	Grills	2
	Wire warming rack (model EQBM60AS)	1

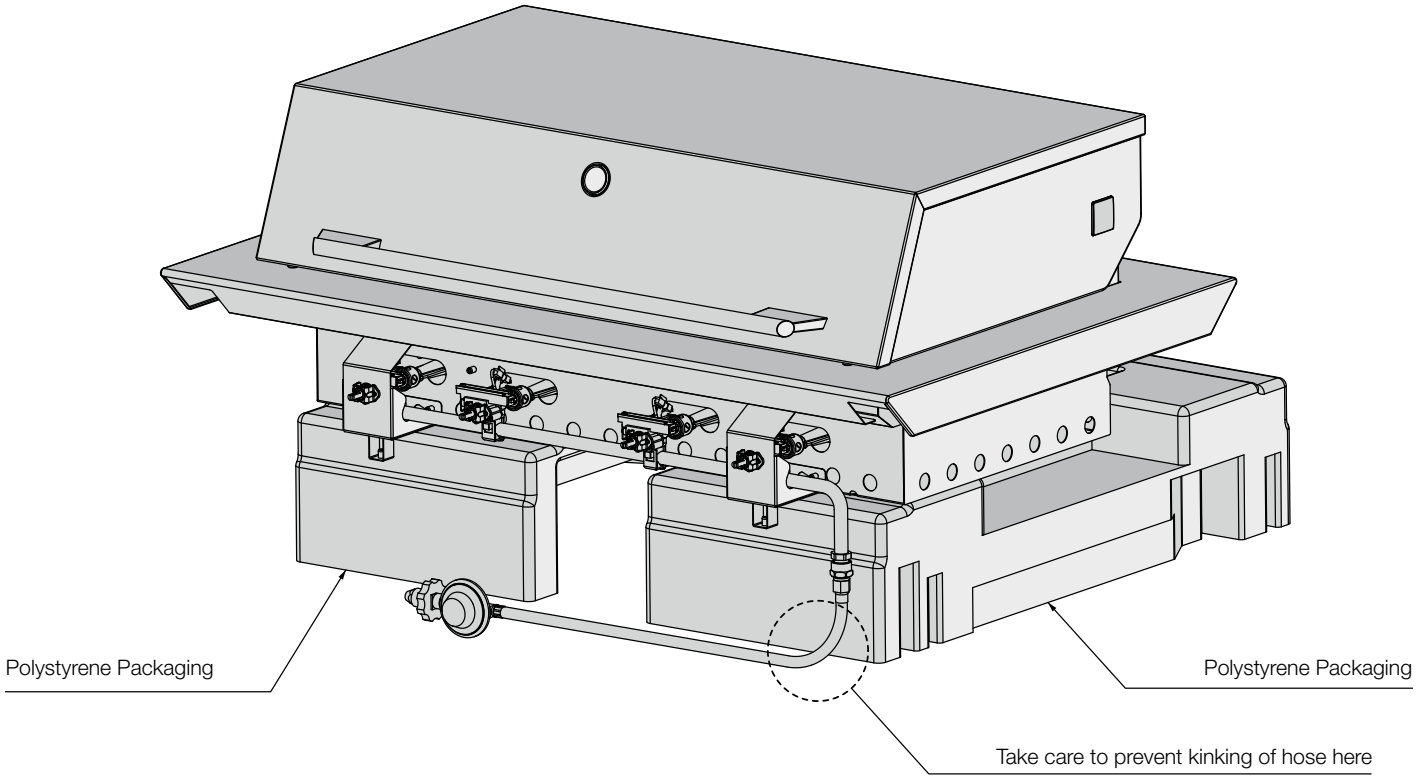
	description	qty
	Base panel	1
	Left side panel assembly	1
	Right side panel assembly	1
	Left & right door assemblies	2
	Wheel assemblies	4
	Blister pack containing screws, washers, door hinge brackets and control knobs	1
	Warming racks (model EQBM90AS only)	2

Tools you will need for assembly:
– Phillips head screwdriver

Unpacking the barbecue

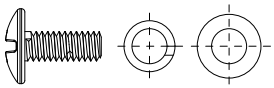
caution

When removing the burner box and hood assembly from the box, ensure that it is placed onto a support such as the polystyrene packaging to prevent kinking the flexible gas hose.

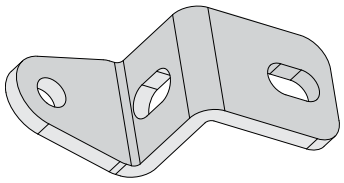


Assembling the barbecue

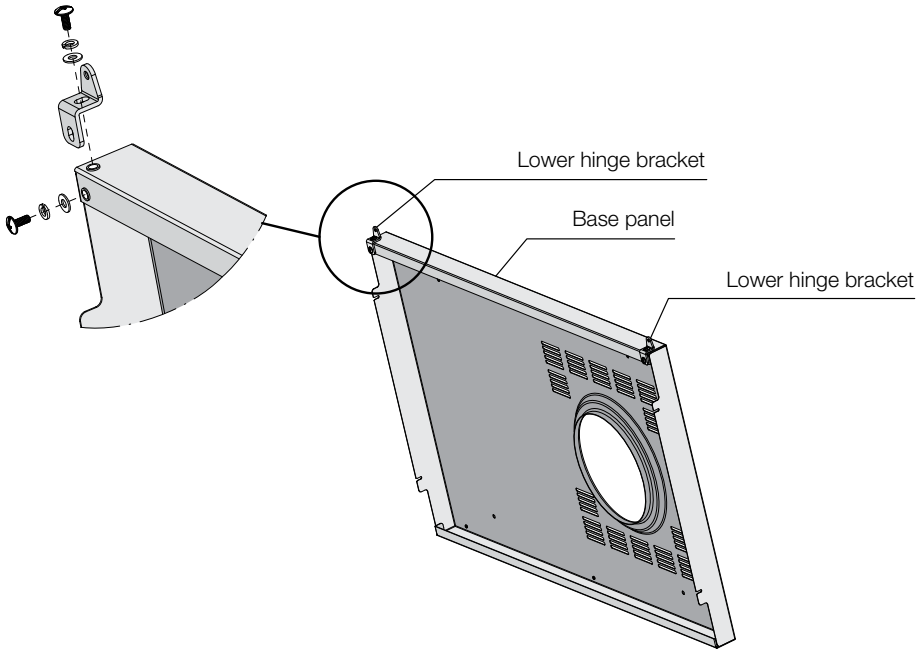
1. Fit lower hinge brackets to base panel



Qty 4
Type 3 screw (M5 x 12)
Spring washer
Flat washer

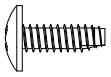


Qty 2
Lower hinge bracket



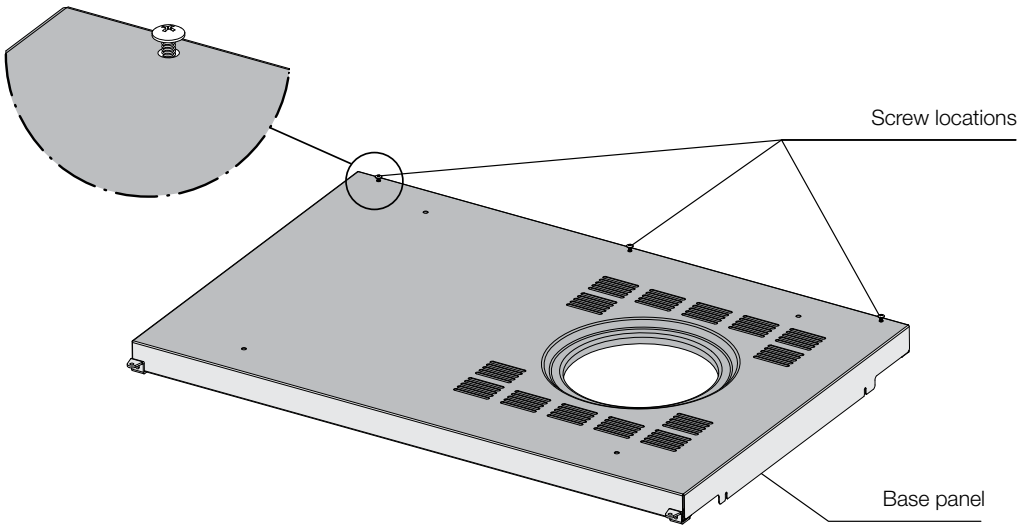
2. Partially install screws to base panel

DO NOT screw in fully

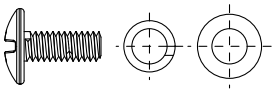


Qty 3
Type 1 screw (M4 x 8)

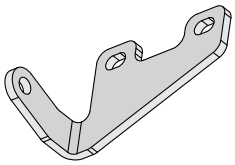
Note: EQBM60AS only requires 2 screws.



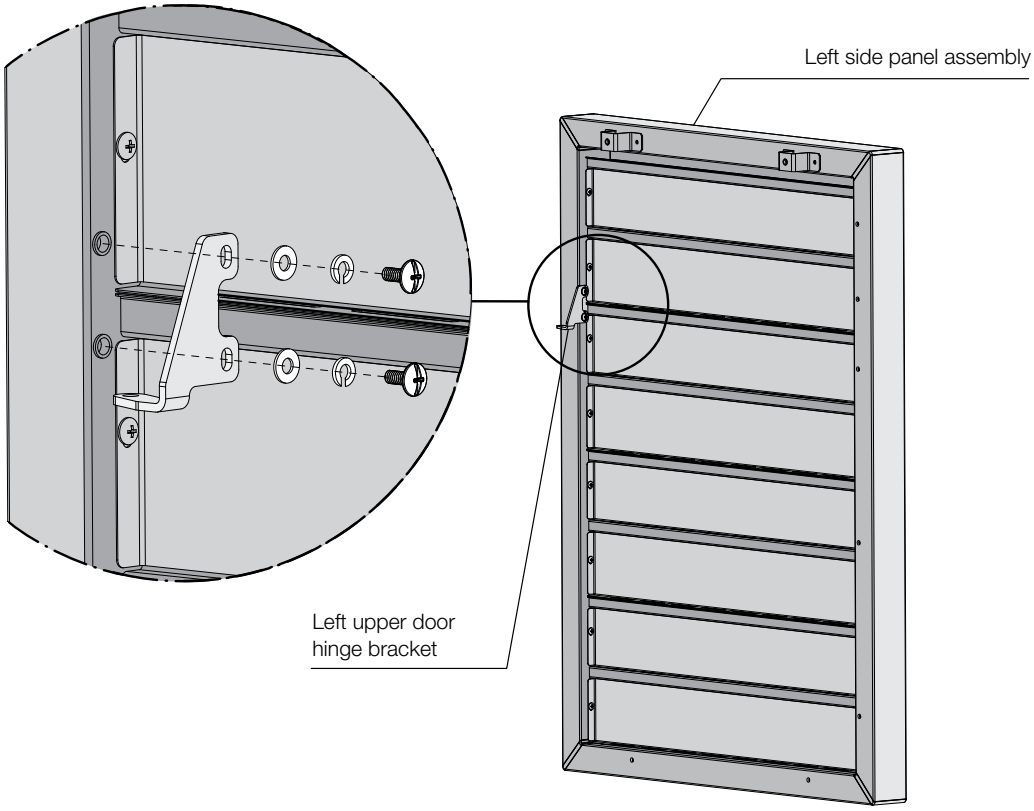
3. Fit left upper door hinge bracket



Qty 2
Type 3 screw (M5 x 12)
Spring washer
Flat washer

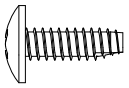


Qty 1
Left upper door hinge bracket

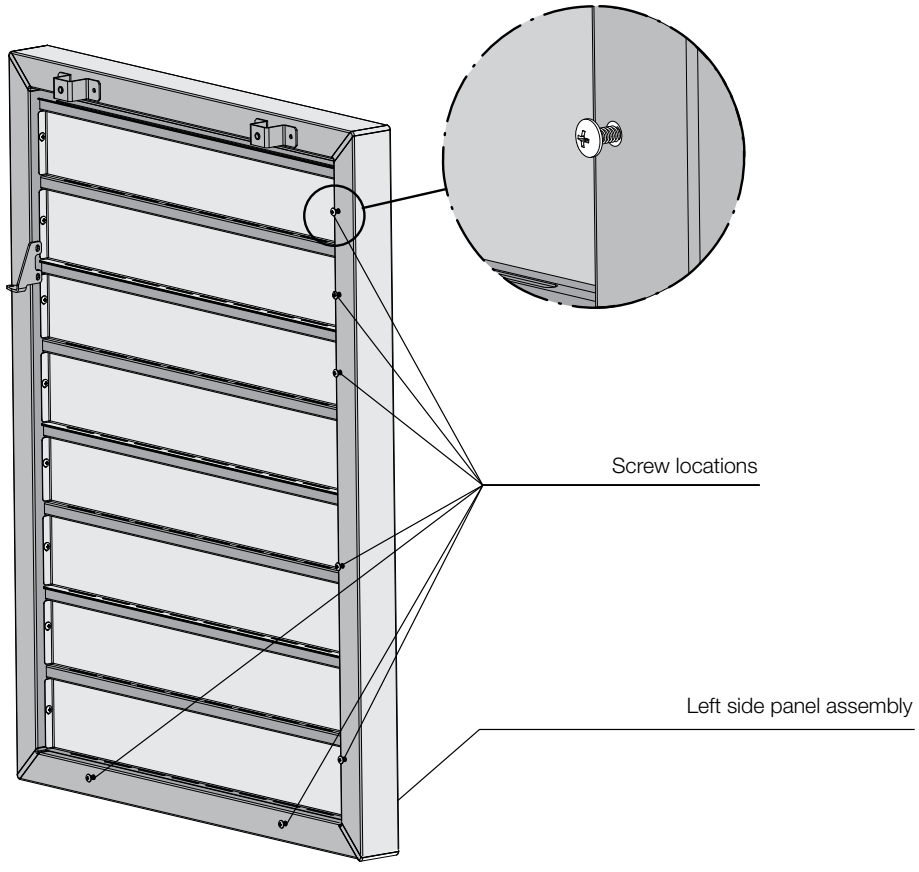


4. Partially install screws to left side panel assembly

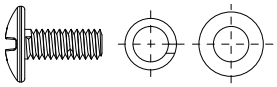
DO NOT screw in fully



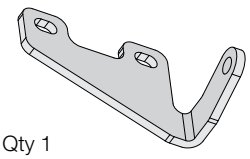
Qty 7
Type 1 screw (M4 x 8)



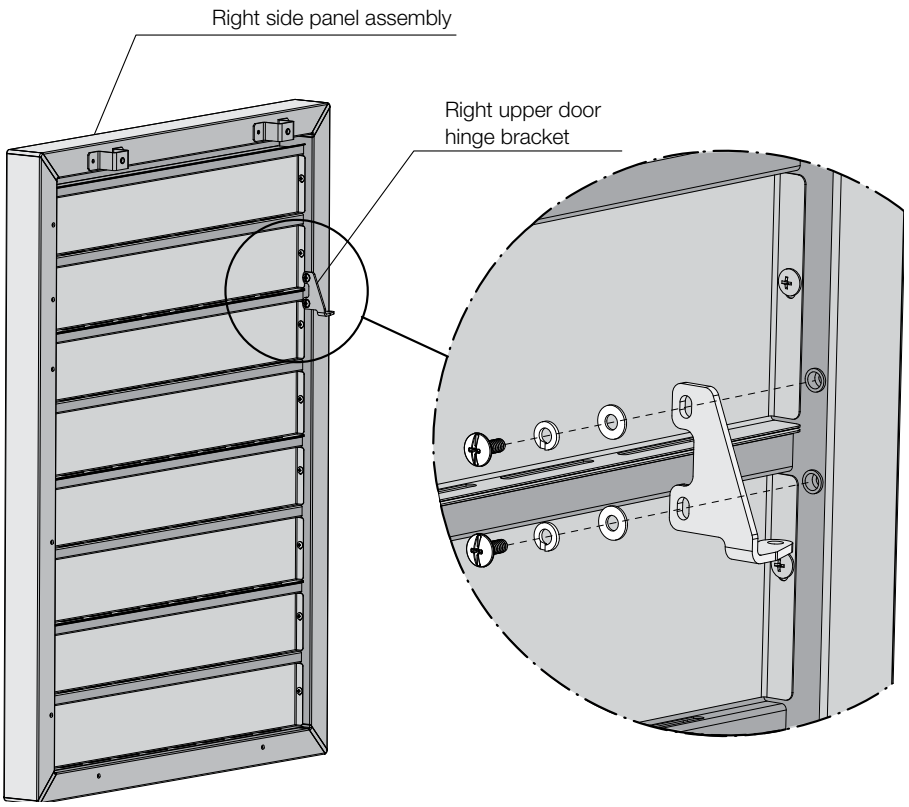
5. Fit right upper door hinge bracket



Qty 2
Type 3 screw (M5 x 12)
Spring washer
Flat washer

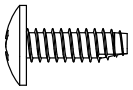


Qty 1
Right upper door hinge bracket

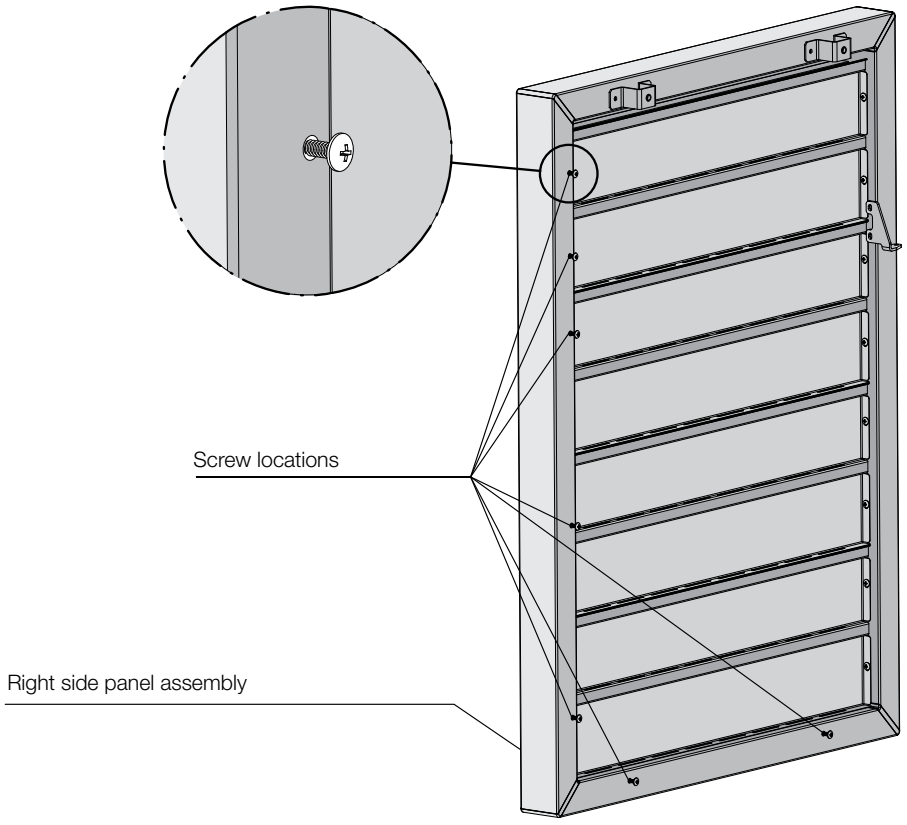


6. Partially install screws to right side panel assembly

DO NOT screw in fully

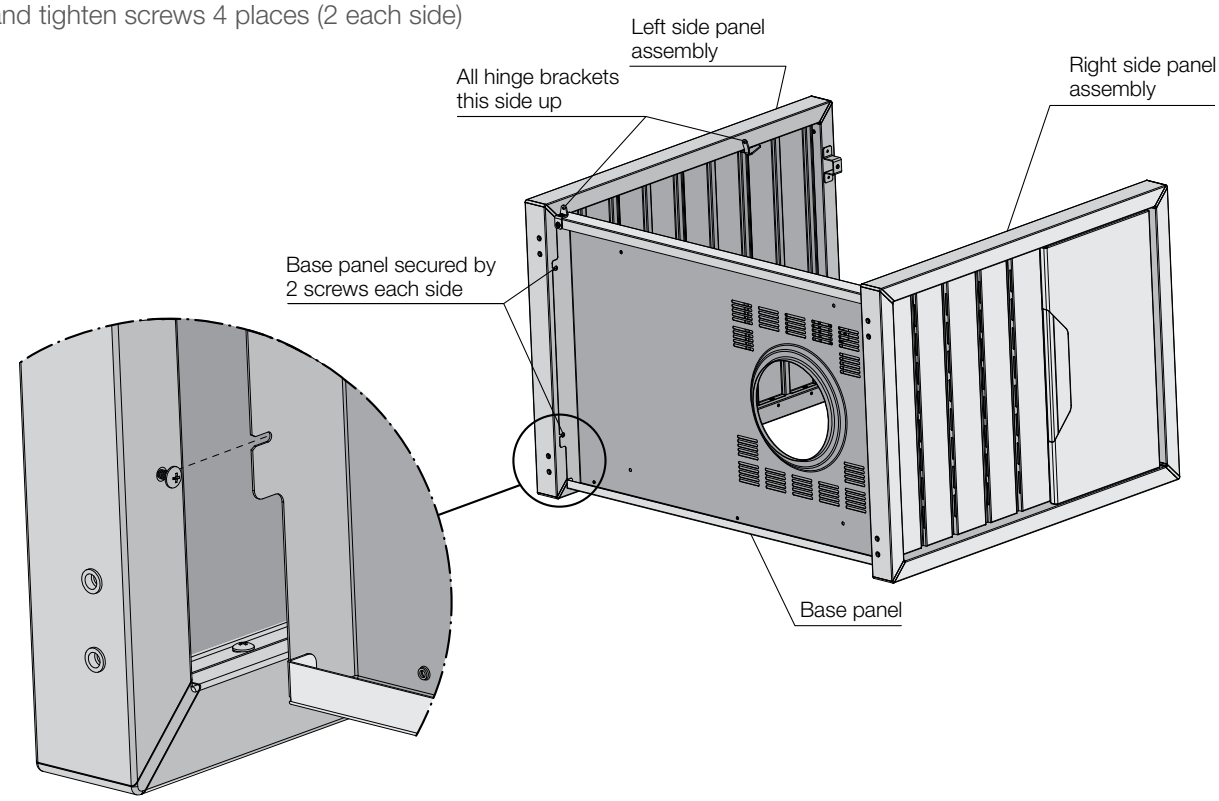


Qty 7
Type 1 screw (M4 x 8)

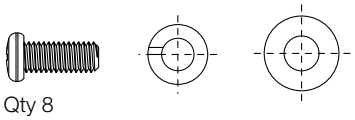


7. Fit side panels to base panel

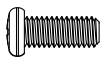
Slide base panel slots under screw heads and tighten screws 4 places (2 each side)



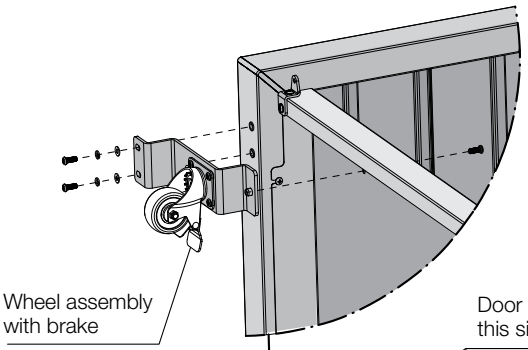
8. Fit wheel and bracket assemblies

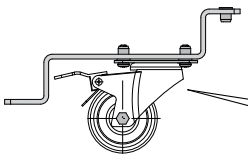


Qty 8
Type 2 screw (M6 x 20)
Spring washer
Flat washer

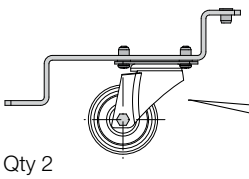


Qty 4
Type 2 screw (M6 x 20)

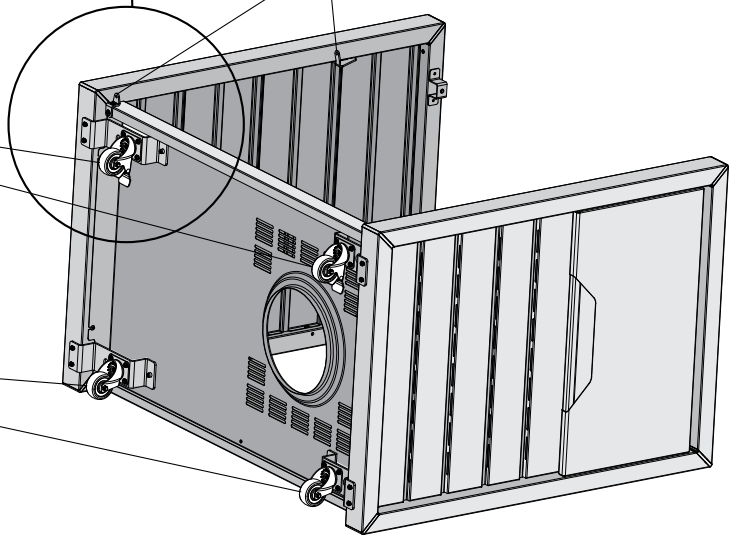




Qty 2
Wheel assembly with brake

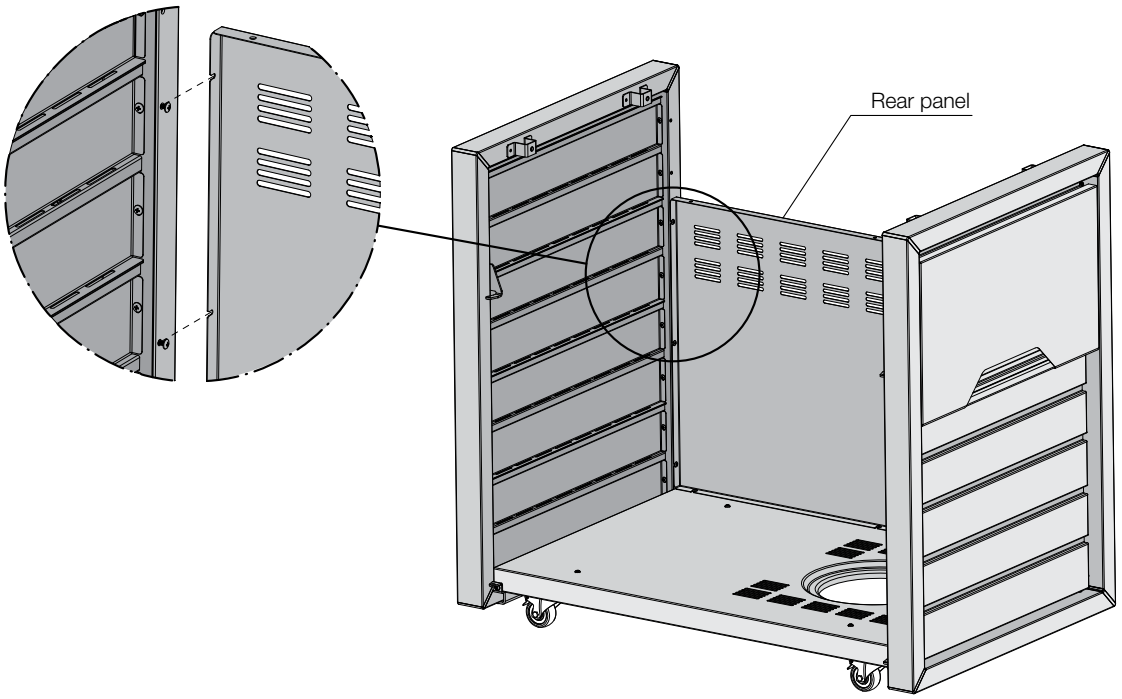


Qty 2
Wheel assembly without brake



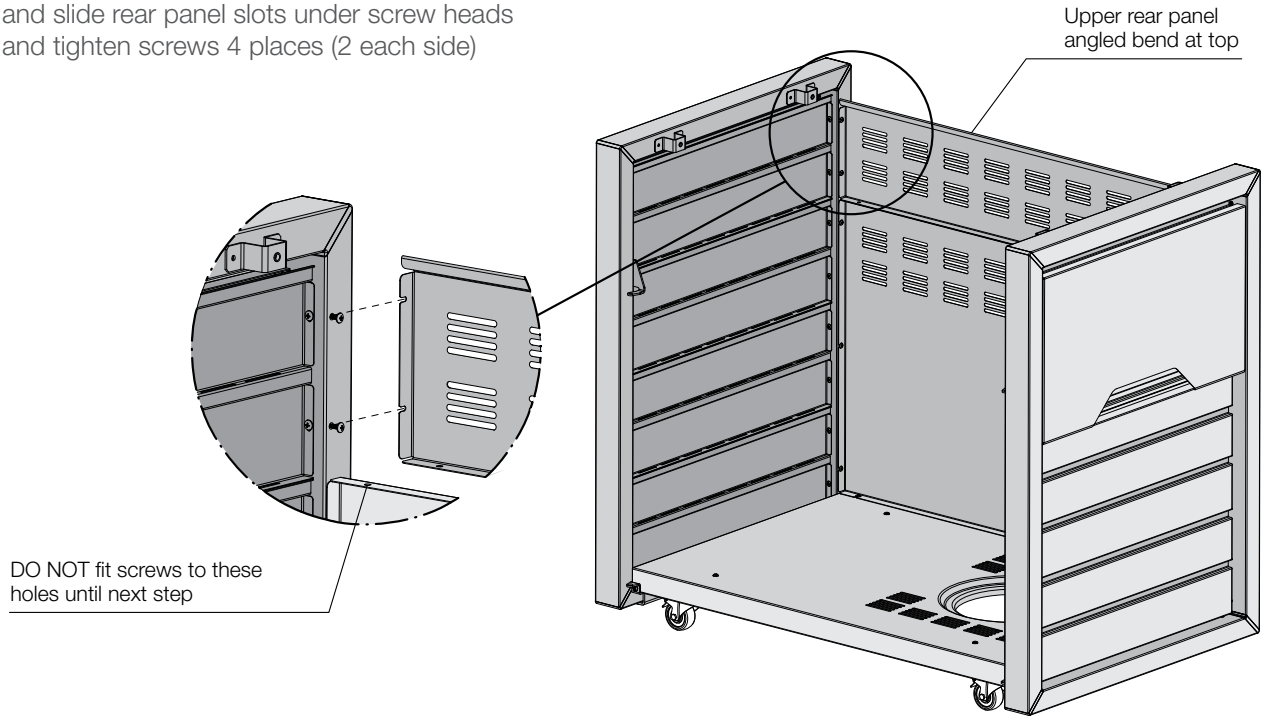
9. Fit rear panel

Alight rear panel slots with screws and slide rear panel slots under screw heads and tighten screws 9 places (3 each side & 3 at bottom)



10. Fit upper rear panel

Align upper rear panel slots at side with screws and slide rear panel slots under screw heads and tighten screws 4 places (2 each side)



11. Fit separation panel

Lower separation panel into position. Sides of separation panel rest on side panel and shoulders. Align holes at rear with holes in rear panel, and fit 3 x type 1 screws

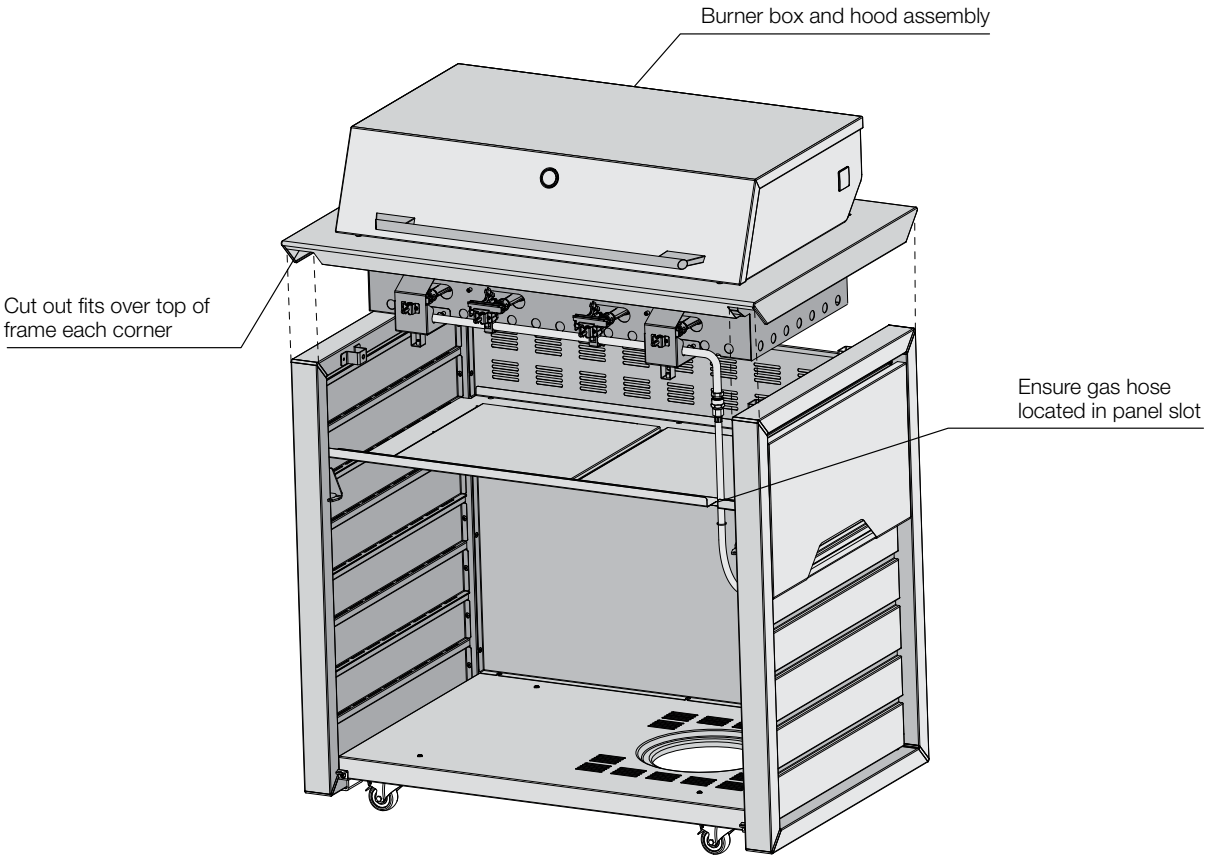


Qty 3
Type 1 screw (M4 x 8)

Note: EQBM60AS only requires 2 screws.

12. Fit burner box and hood assembly - requires 2 people

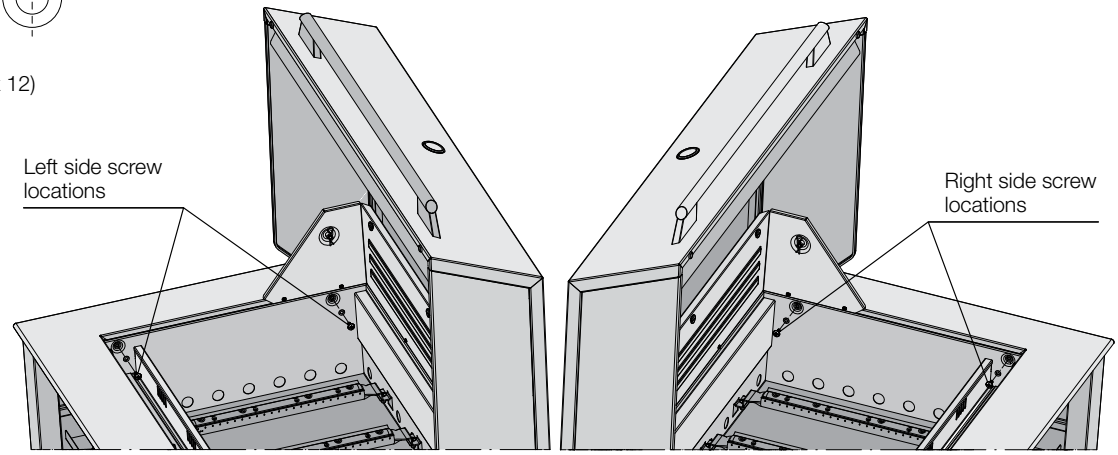
A. Carefully lift the assembly (1 person each side) above the base and lower into position. Ensure the trim panel fits neatly over the top frame and the gas hose fits through the slot in the separation panel. Do not fit screws to underside of separation panel at front until step 13.



B. Once in position, open the hood and align the side burner box formed holes with the side brackets. Fit 2 screws with fibre washer each side.



Qty 4
Type 3 screw (M5 x 12)
Fibre washer

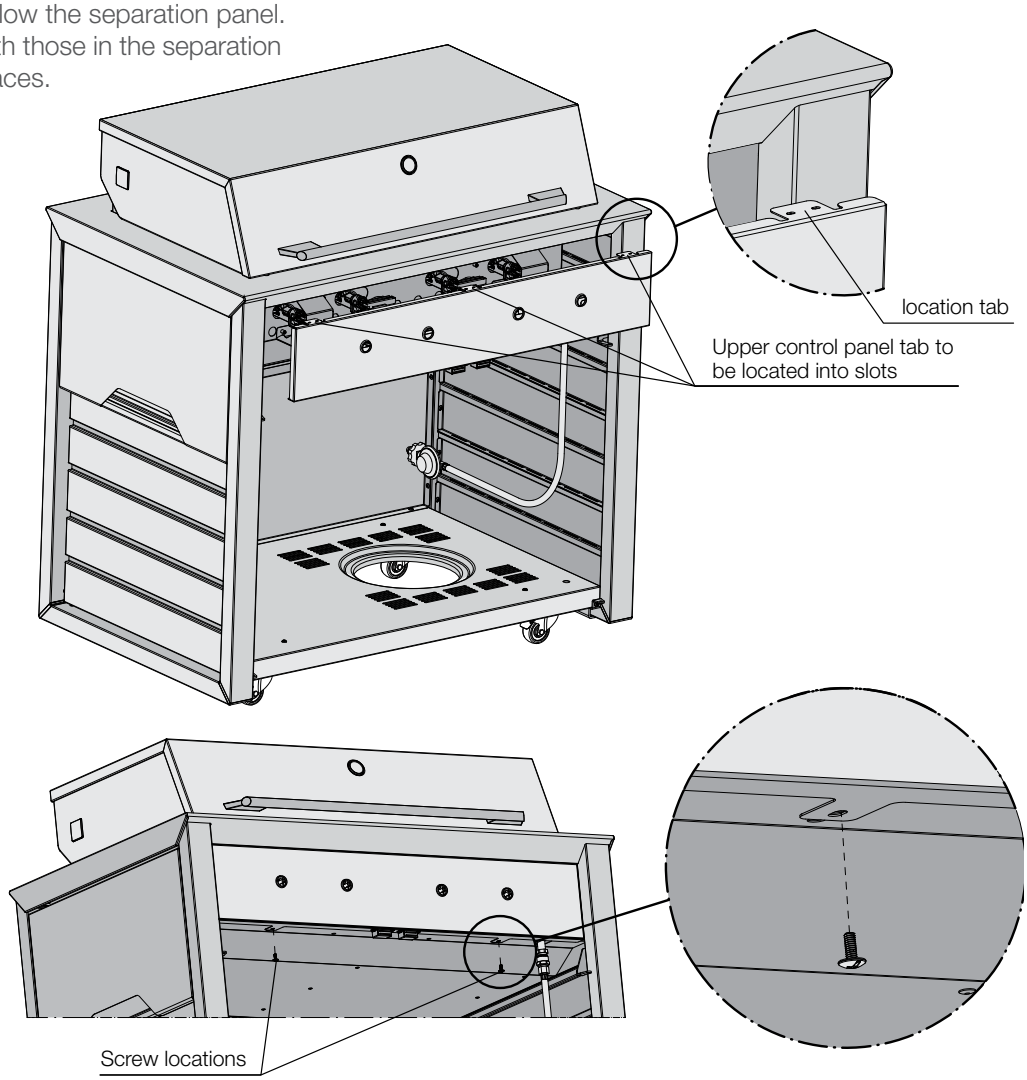


13. Fit control panel

Fit the control panel in by locating the 3 tabs (EQBM60AS only has 2 tabs) at top into slots. Ensure that valve shafts locate through holes. Check the lower tabs of control panel are below the separation panel. Align the lower tab holes with those in the separation panel and fit screws in 2 places.

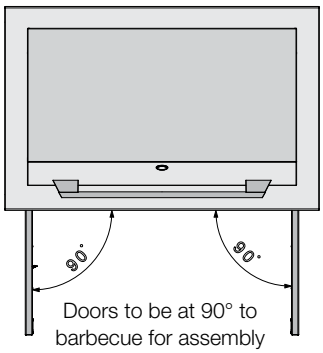


Qty 2
Type 3 screw (M5 x 12)

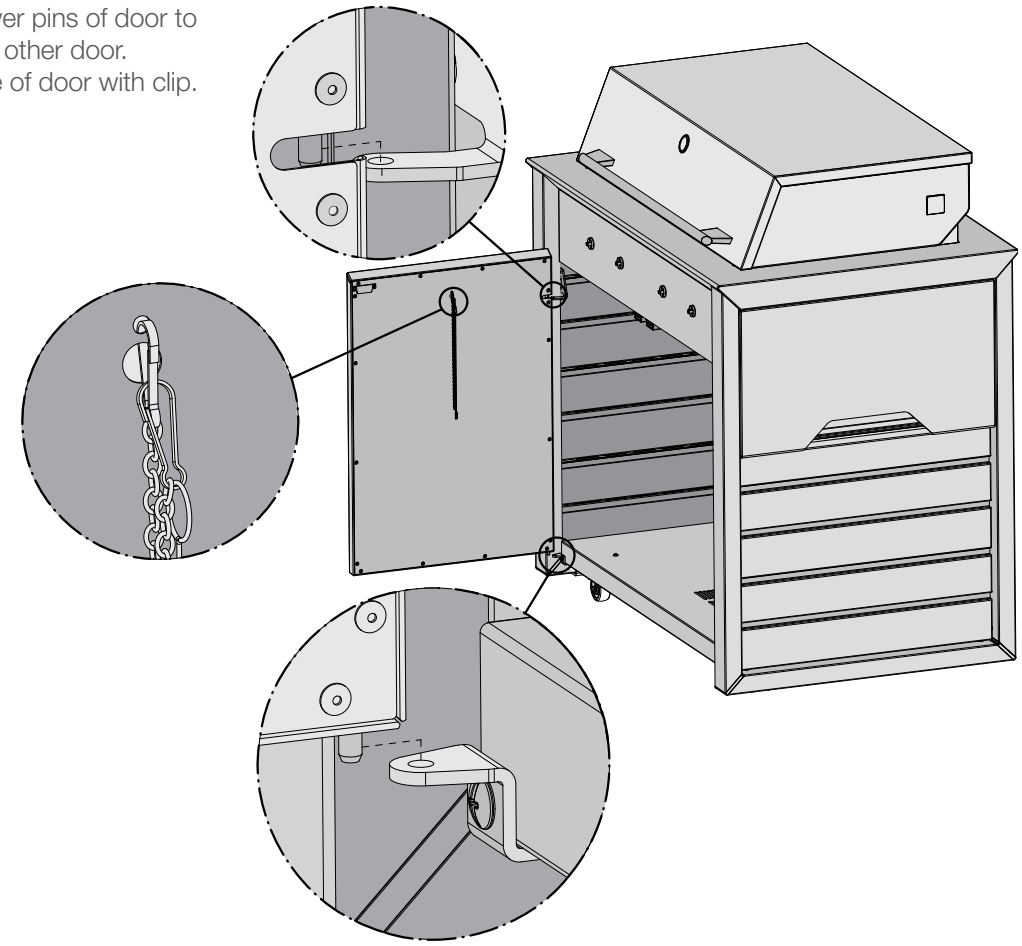


14. Fit doors

Present the door perpendicular to the barbecue, and locate the upper and lower pins of door to support brackets. Repeat for other door.
Fit matcholder chain to inside of door with clip.



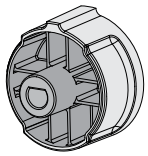
Doors to be at 90° to barbecue for assembly



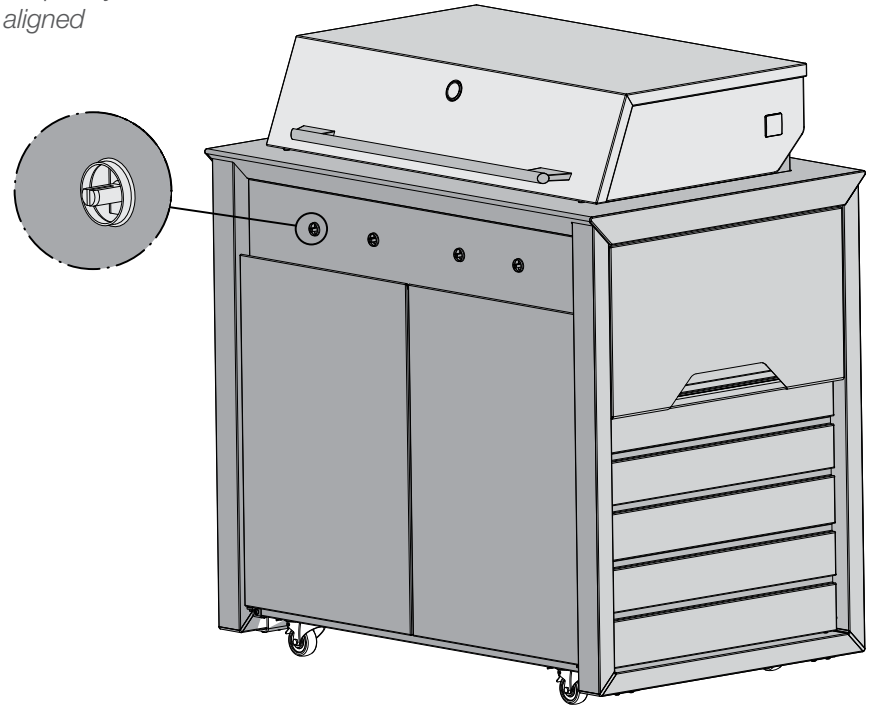
15. Control knobs

Align the control knob with the valve shaft and push on.

NOTE: the hole and the shaft are not completely round, having one side flat, these need to be aligned

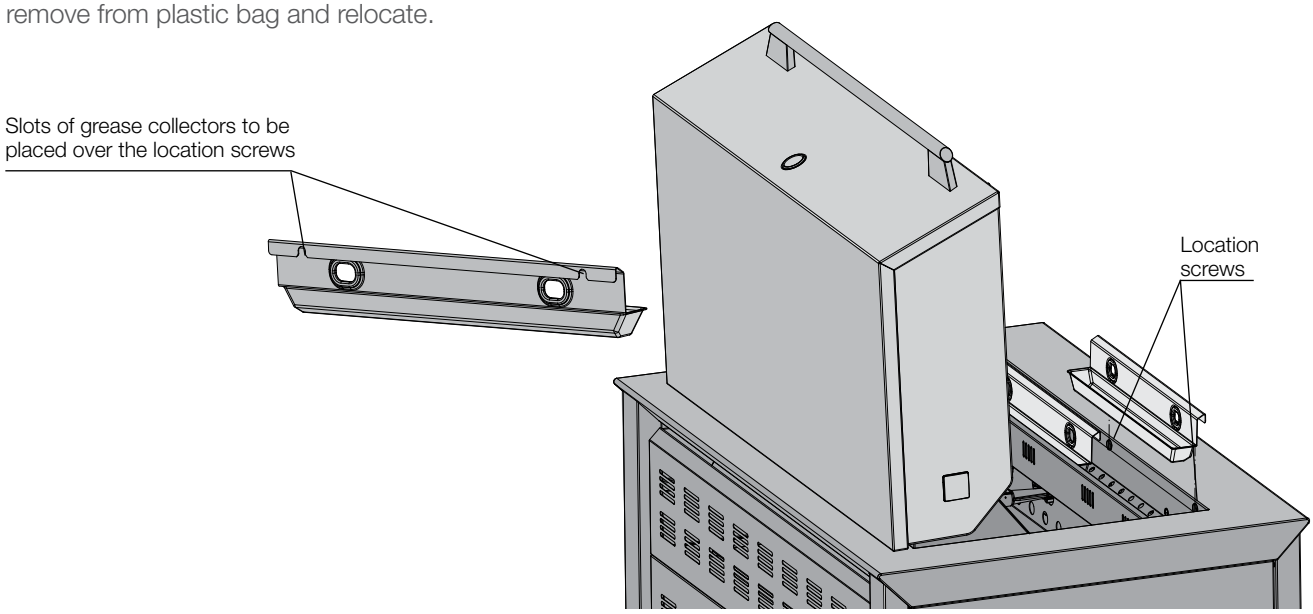


Qty 4
Control knob



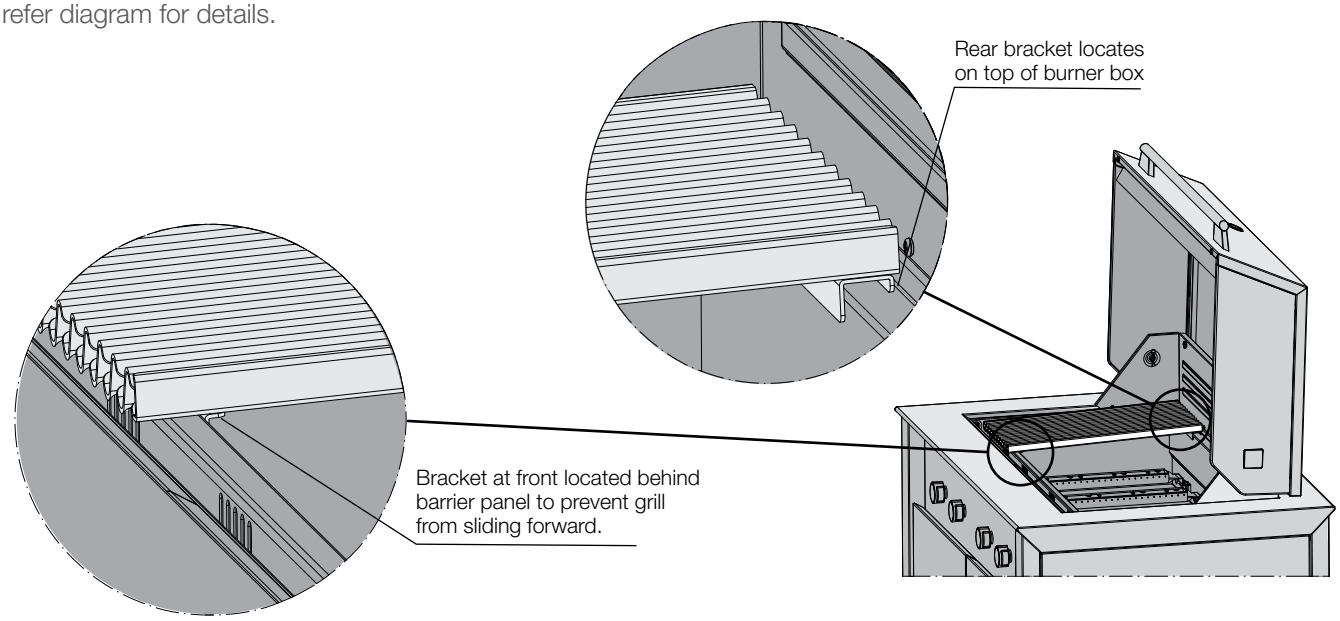
16. Fit grease collectors

The collectors are already in correct location, remove from plastic bag and relocate.



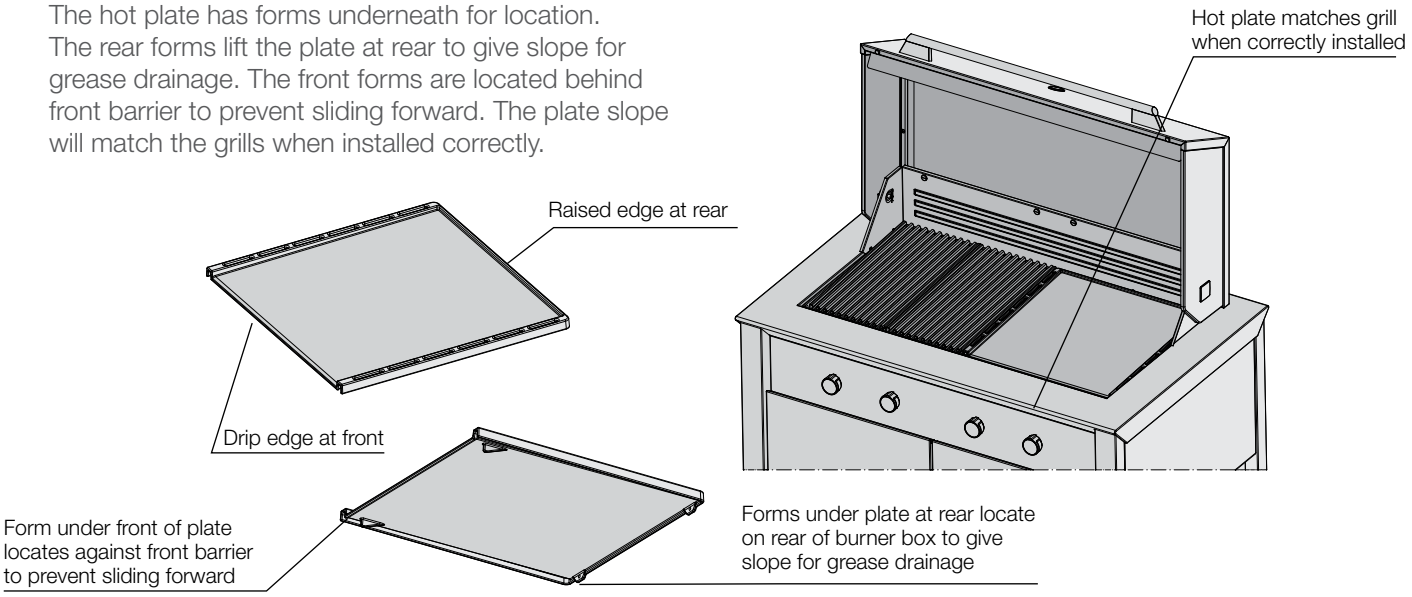
17. Fit grills

The grills are to be placed in the correct orientation to enable the grease to flow to the front grease collectors – refer diagram for details.



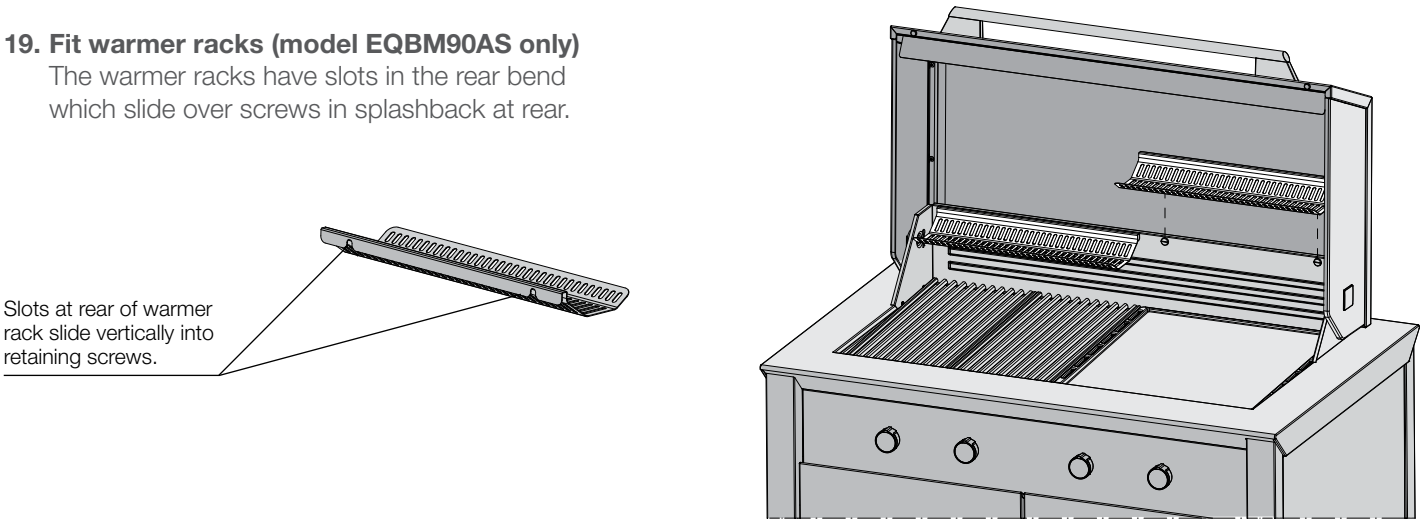
18. Fit hot plate

The hot plate has forms underneath for location. The rear forms lift the plate at rear to give slope for grease drainage. The front forms are located behind front barrier to prevent sliding forward. The plate slope will match the grills when installed correctly.



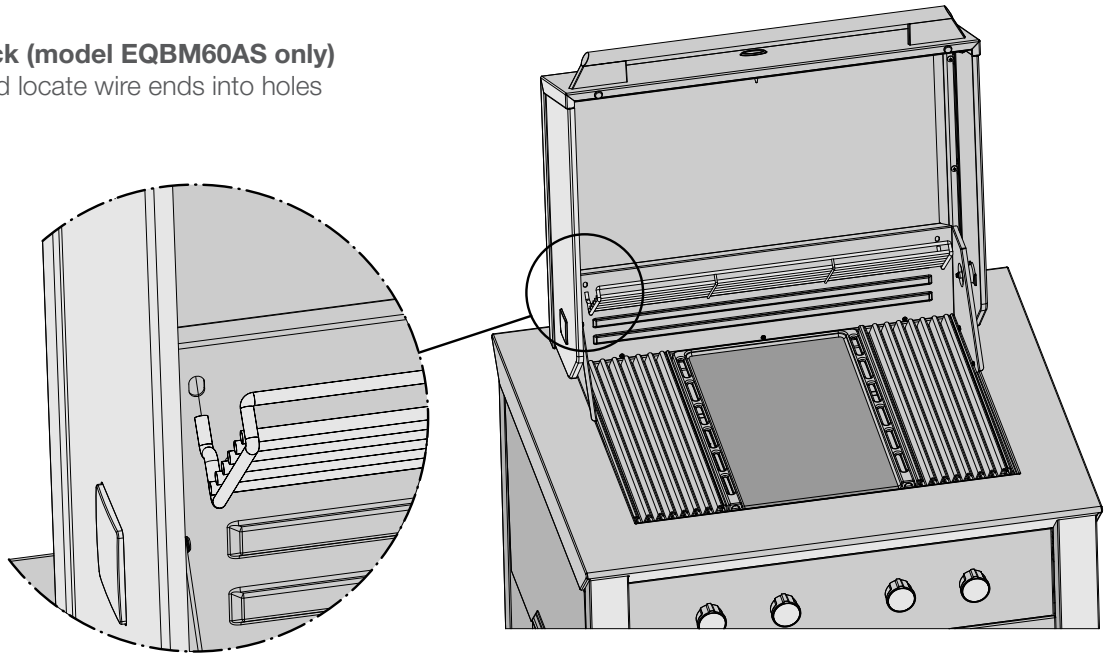
19. Fit warmer racks (model EQBM90AS only)

The warmer racks have slots in the rear bend which slide over screws in splashback at rear.



20. Fit wire warming rack (model EQBM60AS only)

Tilt front of rack up and locate wire ends into holes in rear of splashguard.



Gas specifications

For Electrolux En:tice EQBM90AS only

gas type	universal LPG	natural gas
Maximum gas consumption	48 MJ/h	58 MJ/h
Injector orifice diameter (mm)	0.95	1.75
Number of injectors	4	4
Regulator pressure	2.75 kPa**	0.97 kPa*

For Electrolux En:tice EQBM60AS only

gas type	universal LPG	natural gas
Maximum gas consumption	42 MJ/h	42 MJ/h
Injector orifice diameter (mm)	0.90	1.50
Number of injectors	4	4
Regulator pressure	2.75 kPa**	0.97 kPa*

NOTES

- *This appliance MUST be serviced only by a qualified licensed person.*
- *This product is intended for outdoor use only.*
- *Ventilation holes in the unit must not be obscured by the installation.*

** The outlet pressure at the Natural Gas regulator will be lower when all burners are operating. Burner pressure should read 0.97kPa with one burner operating and approximately 0.87kPa for model EQBM90AS and 0.89kPa for model EQBM60AS with four burners operating.*

** The outlet pressure at the LPG regulator will be lower when all burners are operating Burner pressure should read 2.75kPa with one burner operating and approximately 2.67kPa with four burners operating.

For conversion to Natural Gas a conversion kit is available for purchase from Electrolux Spare Parts.

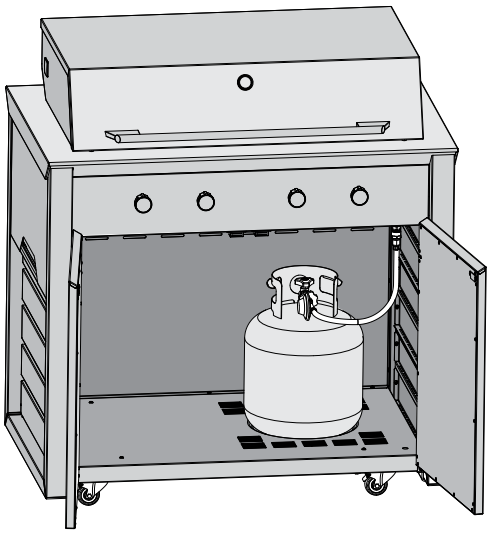
Gas bottle safety information

- This appliance is designed to use a Universal LPG 9kg (20 lbs) gas cylinder.
- The gas cylinder must be made and marked in accordance with specifications for LPG cylinders
- The isolation valve must be turned off when the appliance is not in use.
- Gas cylinders must be stored in an approved housing out of reach of children.
- When disconnecting the gas bottle ensure that all the control valves are in the ‘OFF’ position.
- Remove the bottle from any housing in which it may be stored before disconnection.
- When reconnecting the hose to the bottle, ensure that all connections are tight before replacing in the storage compartment.
- Carry out a leakage check as detailed below after each reconnection.

Gas bottle installation

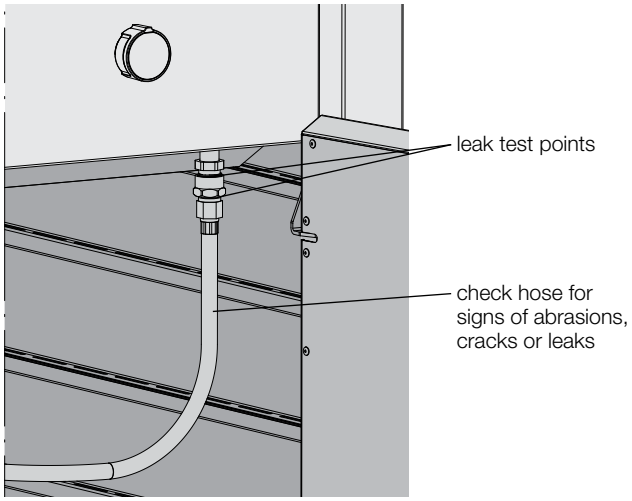
1. Open both gas bottle compartment doors.
2. Place gas bottle into well in base ensuring bottle is stable.
3. Make connection of gas hose to gas bottle.

Gas bottles vary in size and there may be some variations that do not fit into the space provided. As an alternative to placing the bottle into well in base, the bottle can be placed on the ground and hose placed through hole in rear panel for connection to inlet. The cylinder connection is a POL type 21 connection with a left hand thread.



Leak test procedure (Universal LPG)

- Ensure all gas valves are in the ‘OFF’ position.
- In a small container, mix a solution of water and detergent or soap.
- After connection of the hose, turn on the valve at the gas bottle or mains as appropriate.
- Using a brush apply the solution to the gas connection points and look for bubbles forming.
- Bubbling will indicate a leak.
- Turn off the valve and re-tighten the joint. Repeat the leak test.
- If the leak persists, turn off the gas at the isolation valves and contact a licensed gas fitter to correct.



Conversion to Natural Gas

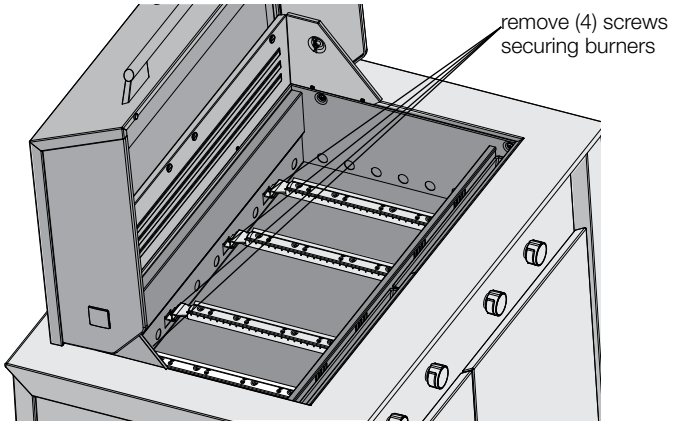
Preparing the unit for Natural Gas installation.
This barbecue is supplied set up for Universal LPG and is labelled accordingly. A Natural Gas conversion kit can be purchased from Electrolux Spare Parts to enable conversion to Natural Gas use.

NOTE: Conversion of this unit to Natural Gas must be carried out by a qualified licensed person and a Certificate of Compliance must be issued to the owner on completion of the installation and conversion.

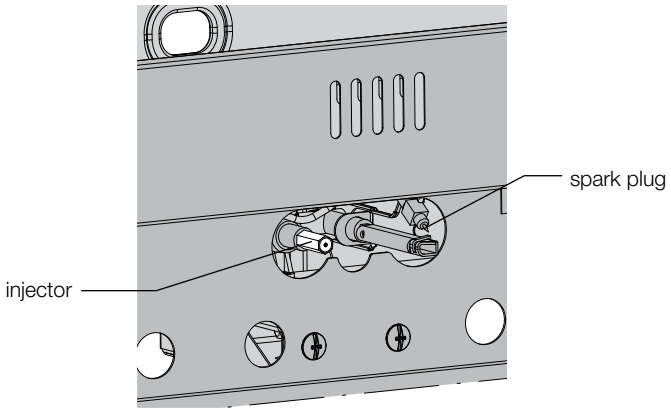
The conversion kit consists of:
- Regulator
- Hose with quick connect bayonet fitting one end
- Small plastic bag containing 4 brass injectors
- Natural Gas sticker
- Socket tool to remove/fit injectors

Procedure

1. **Changing the injectors**
   - Remove warming racks (model EQBM90AS only).
   - Remove the hotplates & grills.
   - Remove screws securing burners at rear.



   - Manoeuvre rear of burner to release front of burner from injector.
   - Using socket tool remove brass injectors

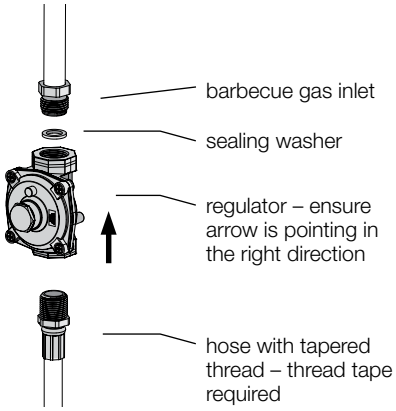


   - Fit natural gas injectors (refer gas specifications for sizes).
   - Refit burners ensuring the injector is located in burner inlet.
   - Refit warmer racks, grills and hotplates.

2. **Disconnect brass adaptor and LPG hose and regulator assembly from gas inlet connection**

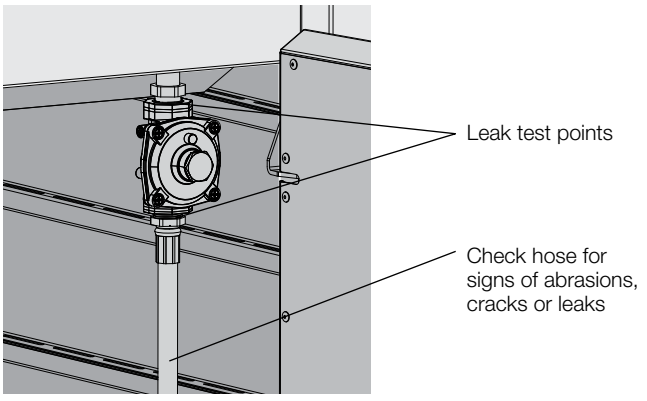
3. **Connect the NG hose to the NG regulator**
   - Place threaded end of hose through hole in rear panel.
   - Apply thread tape or sealant to the male thread on the hose and screw into the regulator. The thread type for this connection is 1/2" BSPT.

4. **Connect the regulator to the barbecue gas inlet**
   - Fit the regulator ensuring the blue sealing washer is in place and the arrow is pointing in the right direction. The thread type for this connection is 1/2" BSP.



5. **Replace the 'gas type' sticker**
   - Locate the 'Universal LPG' sticker located on the barbecue gas inlet and remove it. Put the 'Natural Gas' sticker in its place.

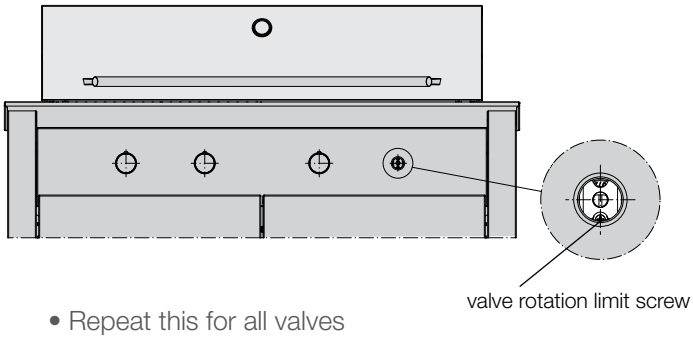
6. **Leak test procedure**
   - Ensure all gas valves are in the 'OFF' position.
   - In a small container, mix a solution of water and detergent or soap.
   - After connection of the hose, turn on the valve at the gas bottle or mains as appropriate.
   - Using a brush apply the solution to the gas connection points and look for bubbles forming.
   - Bubbling will indicate a leak.
   - Turn off the valve and re-tighten the joint. Repeat the leak test.
   - If the leak persists, turn off the gas at the isolation valves and contact a licensed gas fitter to correct.



7. Turndown adjustment

When converting to natural gas the turndown setting will need to be adjusted to give a satisfactory flame on low setting.

- Remove all knobs from valve shafts
- Using a Phillips head screw driver, fully screw in clockwise the valve rotation limit screw. When this is done the valve rotation will be limited to less than 180°.



- Repeat this for all valves
- Following connection of the gas and leak testing as per previous steps, light all burners and set to high.
- One burner at a time turn the valve shaft to lowest setting, observe the flame to ensure a small steady flame is achieved.
- Turn burners off and replace control knobs.

Choosing a location

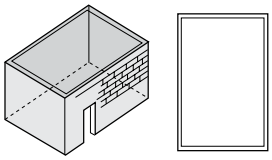
- The vertical clearance above the cooking surface to any combustible materials must be at least 1000mm.
- Cooking with roasting hood closed vents the hot flue gases out the rear of the appliance. A minimum clearance of 450mm to any combustible materials is required. This clearance should also be maintained for brittle materials which may be affected, such as glass.
- Avoid windy conditions as this will affect cooking performance and burner efficiency. If this situation cannot be avoided some shielding may be necessary.
- The barbecue grills and hotplates are slightly sloped to enable grease & oil drainage into front receptacles. When choosing a location ensure that the slope towards the front is maintained. If not, oil & grease may run into the back of the burner box from the grill channels.
- This appliance must be installed in accordance with Australian Standards AS4557 and AS5601 and in accordance with the local authority.

Installation warnings

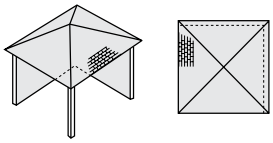
warning

- This appliance shall only be used in an above ground, open air situation with natural ventilation without stagnant areas, where gas leakage and products of combustion are rapidly dispersed by wind or natural convection. This barbecue has been designed for outdoor use only. Refer to diagrams below.
- Never install this barbecue inside any building, garage, shed or breezeway or inside a boat, caravan or recreational vehicle. This is to prevent the possibility of fire or carbon monoxide poisoning or asphyxiation.
- Any enclosure in which this appliance is installed shall comply with one of the following:
  - An enclosure with walls on all sides, but at least one permanent opening at the ground level and no overhead covering.
  - Within a partial enclosure that includes an overhead cover and no more than 2 walls.
  - Within a partial enclosure that includes an overhead cover and more than 2 walls, the following shall apply:
    - at least 25% of the total wall area is completely open and at least 30% of the remaining wall area is open and unrestricted
- In the case of balconies, at least 20% of the total of the side, back and front wall areas shall be and remain open and unrestricted.

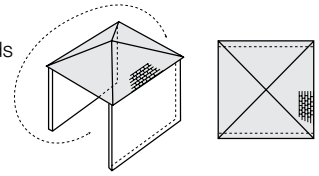
Outdoor area example 1



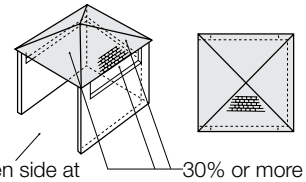
Outdoor area example 2



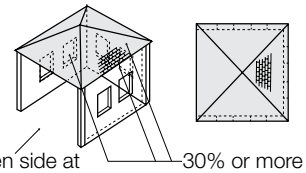
Outdoor area example 3



Outdoor area example 4

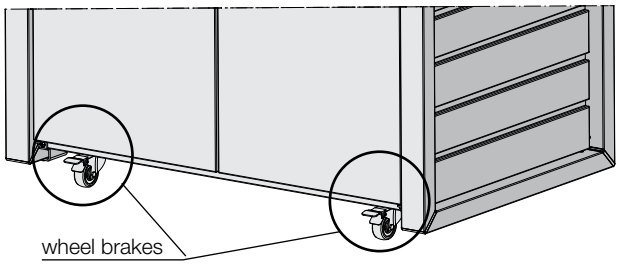


Outdoor area example 5



Activating the wheel brake

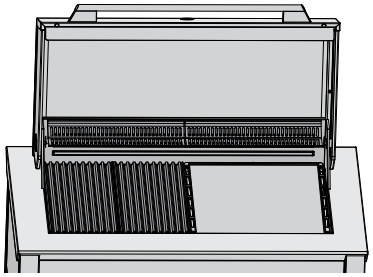
For safety, the wheel brake should be activated to prevent any movement of the barbecue.
There are 2 wheel brakes.



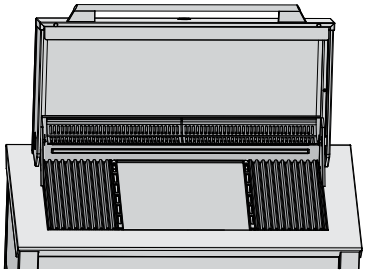
To activate:
- Push down until it locks.

Options for configuration of hotplates and grills

important



Grills can be placed together on one side and hotplate on the other.



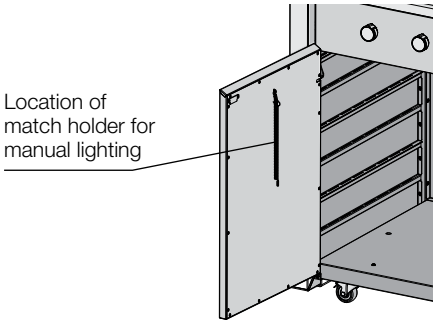
Grills can be placed either side of hotplate. This is the preferred option for roasting.

Operating instructions

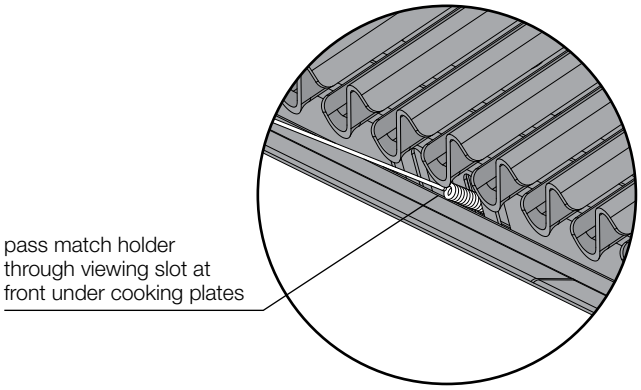
Control functions
Before lighting the barbecue:
- Check that all hoses and gas fittings are tight.
- Open the roasting hood.
- Check all control knobs are in the ‘OFF’ position.
- Ensure that the cooking surfaces are clean.
- Turn the gas isolation valve ‘ON’.

Lighting instructions
- Do not attempt to light burners with roasting hood closed.
- Read instructions before lighting.
- To light a burner, depress the knob and rotate to ‘HIGH’.
- If the burner did not light, turn the knob to the ‘OFF’ position. Allow gas to disperse, then repeat lighting procedure.

Manual lighting
- If, in the event of the automatic ignition system not working, the barbecue can be lit manually.
- A match holder with attached chain is fixed to the inner panel of the left door.



- To light manually, unclip match holder and fit a 40mm match to the holder and light. Pass match through viewing slots below the front of the cooking plate down towards the burner, then rotate the control knob to HIGH to ignite. If ignition fails, turn the control valve OFF and allow several minutes for the gas to disperse before attempting to light again.



- Once alight, repeat for other burners as required.

Preheating

- This barbecue is fitted with high power burners. In most conditions it will only be necessary to preheat the barbecue for 5 minutes before cooking can commence.
- As with most things, experience will familiarise you with the effectiveness of and the time required to achieve the desired preheating time to obtain the desired cooking temperature.
- Testing has shown that the burners can be turned to the low position for satisfactory cooking.
- If the unit does not operate correctly refer to the troubleshooting section on page 26.
- If the burners are left to run too hot there will be excessive smoking during the cooking process and subsequent burning of the food being prepared. This may also result in excessive flaring of the fat being emitted from the food.
- Roasting with the hood closed only requires the 2 outermost burners to be on low setting for satisfactory cooking. Refer below for further information on roasting.

To turn the burner off

- When cooking is complete, rotate the knob fully clockwise so the pointer on the knob is positioned at the 'OFF' position.
- Turn gas bottle isolation valve off after turning all knobs to 'OFF' position when appliance not in use.

Using the roasting hood

- Cooking with the hood closed only requires 2 burners to be on low setting. Setting is to be adjusted depending on conditions and using the temperature indicator as a guide.
- It is recommended when roasting to place the solid hot plate in the centre with one grill on each side of the plate. Use the two outer burners under the grills.
- To achieve even cooking of the food, place the food onto a wire rack above the hot plate to allow air to circulate under the food.
- Food can also be placed on the warming racks for cooking with hood closed

warning

- **Do not use more than 2 burners when hood closed and do not allow the temperature to exceed the 'Ready' zone of the temperature indicator. These conditions create excessive heat and may cause damage to the barbecue and roasting hood.**
- **When cooking with the hood closed the hot flue gases flow out the rear of the appliance between the splashguard and the hood. Ensure the barbecue is suitably located to avoid damage or injury.**

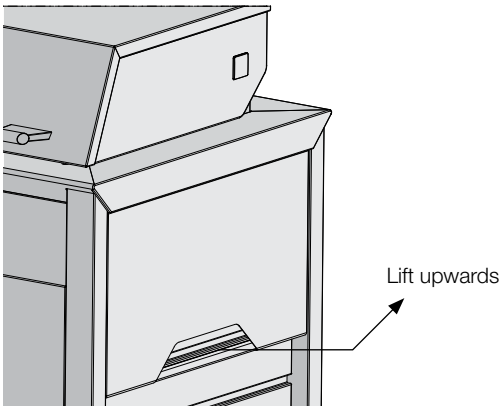
Using the side table

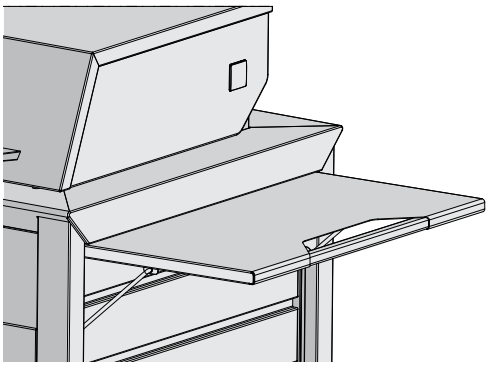
warning

ONLY USE A MINIMUM AMOUNT OF OIL AS EXCESS OIL CAN CAUSE THE FLAMES TO IGNITE FURTHER.

To extend the side tables:

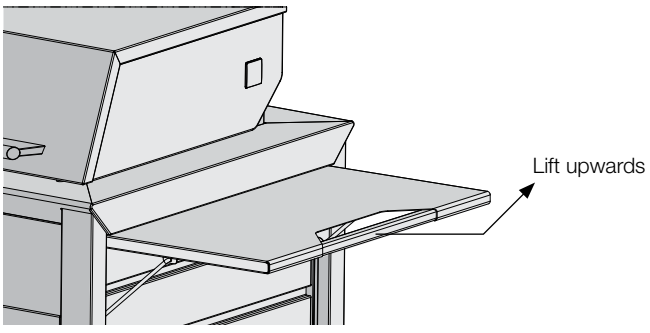
- Lift upwards until it locks.





To fold back into place:

1. Lift upwards slightly to unlock.
2. Slide support arms upwards and table should fall into place.



Cleaning and care

warning

Please ensure that your barbecue is switched off and has cooled down before following the instructions below.

Cast iron plates & enamel coated steel grills
The cooking plates and grills have a porcelain enamelled coating.
NOTE: Many food acids, juices, marinades and sauces contain highly acidic elements that will slowly attack the surface of the cast iron if not removed immediately after cooking.
After use remove all solid material from the cooking surface using a brass bristled barbecue brush or plastic bristled scourer. Wipe off the remaining grease with paper towelling. Gently wash the surfaces with a cloth or sponge and a mild detergent and hot water. Dry components immediately and coat the cooking surface with a light layer of cooking oil. This protects the surface when not in use. Do not clean the cooking surface in a dishwasher

Enamel coated panels – hood inner & burner box
Wash enamel surfaces with hot soapy water and a nylon scourer. To avoid contact with burners and the potential of blocking burner ports with residue, it is advisable to remove burners prior to cleaning burner box.
Do not use caustic, harsh abrasive cleaners, powder cleaners, steel wool or wax polishes.

Cleaning stainless steel surfaces

caution

Do not use abrasive or caustic cleaners, scourers or metal scrapers on these stainless steel surfaces as they may permanently scratch and damage your barbecue.

- Wash stainless steel surfaces with a soft dishcloth using hot soapy water.
- Ensure that all surfaces are dried with a clean dry cloth.

tips and information

Sometimes stainless steel surfaces are affected by a brown discolouration called tea staining. This usually occurs in areas of high heat and can be easily removed using specialised stainless steel cleaners. For best results,
we recommend that specialised cleaners be used regularly on all stainless steel components. You will find these cleaners at most hardware stores or from Electrolux Spare Parts.

Cleaning the oil reservoirs
The barbecue has a unique oil management system which drains oil to the front into easily removed reservoirs which should be cleaned after each use.

- To remove reservoirs, pull upwards from the front of the barbecue and dispose of the contents of the catchment responsibly.
- The oil reservoirs have a non stick coating to assist with cleaning. To preserve this surface only use a soft dishcloth with warm soapy water to clean.

Powder coated & painted panels
Do not use abrasive or caustic cleaners, scourers or metal scrapers as they may permanently damage your barbecue. Wash all powder coated panels with a soft dishcloth using warm soapy water. Ensure that all surfaces are dried with a clean dry cloth.

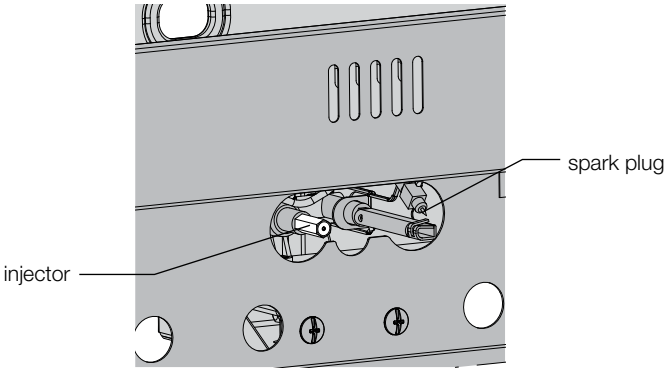
Storage
When the barbecue is not being used it is recommended to keep it covered. A cover is available, contact Electrolux Customer Service for details. If the barbecue is to be stored indoors, remove the gas cylinder and store the cylinder in a ventilated outdoor area.

Maintenance

Stainless steel burners
Burners should be checked at least once per year and cleaned as necessary. Inspect burners to ensure no residues have been deposited and gas ports are clear.

caution

Care should be taken not to disturb the spark electrode or gas injectors.



Gas Fittings
Check gas fittings are tight and do not leak. Check gas supply hoses are in good condition and do not leak.

Regular Inspection
Inspect the BBQ thoroughly for any grease, dirt or food residue accumulation and remove. The barbecue interior can be wiped down with a soft cloth in hot soapy water.

Troubleshooting

problem	possible cause	remedy
Barbecue won't light	No gas	Check isolation valve is ON
		Gas bottle empty – refill or change gas bottle
	Ignition system not working	Check spark being generated when knob rotated
		Ignition electrode wet or dirty, gently clean and dry electrode, ensuring position unchanged
		Manually light the barbecue
Excess smoke being emitted from the cooking area	Too much heat	Turn down gas valve or turn off selected burners
Smell of gas DO NOT ATTEMPT TO LIGHT THE APPLIANCE	Gas leak	Turn off gas at the isolation valves
		Check for leaks, tighten joints
		If problem persists call Electrolux Service

Accessories

Contact Electrolux Customer Service
for the following accessories:

NG conversion kit
Cleaning kit/Cleaning products
Hotplate/grills
Non-stick hotplate liner
Weatherproof cover

Electrolux Warranty

FOR SALES IN AUSTRALIA AND NEW ZEALAND
APPLIANCE: ELECTROLUX BARBECUE

This document sets out the terms and conditions of the product warranties for Electrolux Appliances. It is an important document. Please keep it with your proof of purchase documents in a safe place for future reference should you require service for your Appliance.

1. In this warranty
   (a) 'acceptable quality' as referred to in clause 10 of this warranty has the same meaning referred to in the ACL;
   (b) 'ACL' means Trade Practices Amendment (Australian Consumer Law) Act (No.2) 2010;
   (c) 'Appliance' means any Electrolux product purchased by you accompanied by this document;
   (d) 'ASC' means Electrolux' authorised serviced centres;
   (e) 'Electrolux' means Electrolux Home Products Pty Ltd of 163 O'Riordan Street, Mascot, NSW 2020, ABN 51 004 762 341 in respect of Appliances purchased in Australia and Electrolux (NZ) Limited of 3-5 Niall Burgess Road, Mount Wellington, in respect of Appliances purchased in New Zealand;
   (f) 'major failure' as referred to in clause 10 of this warranty has the same meaning referred to in the ACL and includes a situation when an Appliance cannot be repaired or it is uneconomic for Electrolux, at its discretion, to repair an Appliance during the Warranty Period;
   (g) 'Warranty Period' means:
      (i) where the Appliance is used for personal, domestic or household use (i.e. normal single family use) as set out in the instruction manual, the Appliance is warranted against manufacturing defects in Australia for 24 months and in New Zealand for 24 months, following the date of original purchase of the Appliance;
      (ii) where the Appliance is used for commercial purposes (including being used to directly assist a business or where the Appliance is used in a multi-family communal or share type environment), the Appliance will then be warranted against manufacturing defects in Australia for 3 months and in New Zealand for 3 months, following the date of original purchase of the Appliance.
   (h) 'you' means the purchaser of the Appliance not having purchased the Appliance for re-sale, and 'your' has a corresponding meaning.
2. This warranty only applies to Appliances purchased and used in Australia or New Zealand and is in addition to (and does not exclude, restrict, or modify in any way) any non-excludable statutory warranties in Australia or New Zealand
3. During the Warranty Period Electrolux or its ASC will, at no extra charge if your Appliance is readily accessible for service, without special equipment and subject to these terms and conditions, repair or replace any parts which it considers to be defective. Electrolux or its ASC may use remanufactured parts to repair your Appliance. You agree that any replaced Appliances or parts become the property of Electrolux. This warranty does not apply to light globes, batteries, filters or similar perishable parts.
4. Parts and Appliances not supplied by Electrolux are not covered by this warranty.
5. You will bear the cost of transportation, travel and delivery of the Appliance to and from Electrolux or its ASC. If you reside outside of the service area, you will bear the cost of:
   (a) travel of an authorised representative;
   (b) transportation and delivery of the Appliance to and from Electrolux or its ASC,

   In all instances, unless the Appliance is transported by Electrolux or an Electrolux authorised representative, the Appliance is transported at the owner's cost and risk while in transit to and from Electrolux or its ASC.
6. Proof of purchase is required before you can make a claim under this warranty.
7. You may not make a claim under this warranty unless the defect claimed is due to faulty or defective parts or workmanship. Electrolux is not liable in the following situations (which are not exhaustive):
   (a) the Appliance is damaged by:
      (i) accident
      (ii) misuse or abuse, including failure to properly maintain or service
      (iii) normal wear and tear
      (iv) power surges, electrical storm damage or incorrect power supply
      (v) incomplete or improper installation
      (vi) incorrect, improper or inappropriate operation
      (vii) insect or vermin infestation
      (viii) failure to comply with any additional instructions supplied with the Appliance;
   (b) the Appliance is modified without authority from Electrolux in writing;
   (c) the Appliance's serial number or warranty seal has been removed or defaced;
   (d) the Appliance was serviced or repaired by anyone other than Electrolux, an authorised repairer or ASC.
8. This warranty, the contract to which it relates and the relationship between you and Electrolux are governed by the law applicable where the Appliance was purchased. Where the Appliance was purchased in New Zealand for business purposes the Consumer Guarantee Act does not apply.
9. To the extent permitted by law, Electrolux excludes all warranties and liabilities (other than as contained in this document) including liability for any loss or damage whether direct or indirect arising from your purchase, use or non use of the Appliance.
10. For Appliances and services provided by Electrolux in Australia, the Appliances come with a guarantee by Electrolux that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the Appliance repaired or replaced if the Appliance fails to be of acceptable quality and the failure does not amount to a major failure. The benefits to you given by this warranty are in addition to your other rights and remedies under a law in relation to the Appliances or services to which warranty relates.
11. At all times during the Warranty Period, Electrolux shall, at its discretion, determine whether repair, replacement or refund will apply if an Appliance has a valid warranty claim applicable to it.
12. For Appliances and services provided by Electrolux in New Zealand, the Appliances come with a guarantee by Electrolux pursuant to the provisions of the Consumer Guarantees Act, the Sale of Goods Act and the Fair Trading Act.
13. To enquire about claiming under this warranty, please follow these steps:
   (a) carefully check the operating instructions, user manual and the terms of this warranty;
   (b) have the model and serial number of the Appliance available;
   (c) have the proof of purchase (eg an invoice) available;
   (d) telephone the numbers shown below.
14. You accept that if you make a warranty claim, Electrolux and its ASC may exchange information in relation to you to enable Electrolux to meet its obligations under this warranty.

Important Notice

Before calling for service, please ensure that the steps listed in point 13 above have been followed.

FOR SERVICE or to find the address of your nearest state service centre in Australia **PLEASE CALL 13 13 49** For the cost of a local call (Australia only)	**SERVICE AUSTRALIA** Electrolux ELECTROLUX HOME PRODUCTS www.electrolux.com.au	**FOR SPARE PARTS** or to find the address of your nearest state spare parts centre in Australia **PLEASE CALL 13 13 50** For the cost of a local call (Australia only)
FOR SERVICE or to find the address of your nearest authorised service centre in New Zealand **FREE CALL 0800 10 66 10** (New Zealand only)	**SERVICE NEW ZEALAND** Electrolux ELECTROLUX HOME PRODUCTS www.electrolux.co.nz	**FOR SPARE PARTS** or to find the address of your nearest state spare parts centre in New Zealand **FREE CALL 0800 10 66 20** (New Zealand only)

Electrolux Home Products Australia
telephone: 1300 363 640
fax: 1800 350 067
email: customercare@electrolux.com.au
web: www.electrolux.com.au

The Thoughtful Design Innovator.

Do you remember the last time you opened a gift that made you say "Oh! How did you know? That's exactly what I wanted!" That's the kind of feeling that the designers at Electrolux seek to evoke in everyone who chooses or uses one of our products. We devote time, knowledge, and a great deal of thought to anticipating and creating the kind of appliances that our customers really need and want.

This kind of thoughtful care means innovating with insight. Not design for design's sake, but design for the user's sake. For us, thoughtful design means making appliances easier to use and tasks more enjoyable to perform, freeing our customers to experience that ultimate 21st century luxury, ease of mind. Our aim is to make this ease of mind more available to more people in more parts of their everyday lives, all over the world. So when we say we're thinking of you, you know we mean just that.

The "Thinking of you" promise from Electrolux goes beyond meeting the needs of today's consumers. It also means we're committed to making appliances safe for the environment—now and for future generations.

Electrolux. Thinking of you.

Share more of our thinking at www.electrolux.com.au

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